

# Curried Butternut Squash Samosas with Tamarind Chutney

Yield: 9 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/wonton-wrapper-recipe-indian>

## Ingredients:

- 1/2 teaspoon ground cumin
- 1/2 teaspoon garam masala
- 1/2 teaspoon ground ginger
- 1/4 cup tamarind paste seedless
- sea salt to taste
- sugar to taste
- 1 butternut squash about 1 1/2 lb.
- 3 tablespoons olive oil
- 2 tablespoons white onion chopped
- 2 garlic cloves chopped
- 1 tablespoon Madras curry powder
- 1 teaspoon sea salt
- 1 teaspoon sugar
- 1 large egg
- 1 pound wonton wrappers square
- canola oil for deep-frying

## Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 30 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 6 grams

7. SaturatedFat: 1 grams
  8. Sodium: 650 milligrams
  9. Sugar: 5 grams
- 

Thank you for visiting our website. Hope you enjoy Curried Butternut Squash Samosas with Tamarind Chutney above. You can see more 17 wonton wrapper recipe indian Elevate your taste buds! to get more great cooking ideas.