



Lamb Samosas with Fresh Tomato Chutney

Ingredients

- 200 g Potatoes, white, flesh and skin, raw
- 1 small red onion, finely diced
- 1 slice root ginger, finely grated
- 540 g filo pastry
- 100 g frozen peas
- 1 large clove garlic, crushed
- 3 teaspoons Garam Masala
- 0.25 teaspoon Mild chilli powder
- 250 g Lamb, New Zealand, imported, ground lamb, raw
- 1 small bunch fresh coriander or mint leaves, chopped
- 1 teaspoon Salt
- 6 tablespoons melted butter
- 100 g tomatoes, cut into small cubes
- 1 small red onion, finely diced
- 75 g cucumber, diced
- 6 tablespoons Maggi Hot and Sweet Chilli Sauce

Instructions

1. Preheat the oven to 200°C (180°C for fan ovens) or Gas Mark 6.
2. Peel and cut the potatoes into small cubes. Boil the potatoes briefly in boiling water till they're just done and rinse them under cold water.
3. Fry the onion, garlic and ginger in a little oil for 2-3 minutes. Add the garam masala and chilli powder and fry for a further minute. Add the mince and fry until the meat is browned. Stir in the potato cubes and peas, add the herbs and season with salt. Remove from the heat and allow to cool for 5 mins.
4. Unroll the pastry and cover with cling film and a damp tea towel. Peel off one piece and keep the rest covered so that it doesn't dry out. Lay the pastry sheet flat on a clean surface and brush with melted butter. Fold in one third of the pastry lengthways towards the middle. Brush again with the butter and fold in the other side to make a long triple-layered strip.
5. Place a heaped teaspoon of mixture at one end of the strip, leaving a 2cm/1in border. Take the right corner and fold diagonally to the left, enclosing the filling and making triangle. Fold again along the upper crease of the triangle. Keep folding in this way until you reach the end of the strip. Brush the outer surface with more butter. Place onto a baking sheet and cover while you make the rest of the samosas.
6. When ready to cook the samosa, you can either deep fry them in oil until bubbly and brown or brush them with melted butter and bake for about 20-25 minutes in the oven.
7. For the fresh tomato chutney, simply mix the chopped tomato, onion and cucumber with the Hot and Sweet Sauce and serve up! Tip Look out for samosa wrappers

available in some larger supermarkets. For a special treat - serve with mango chutney and cucumber raita or check out our Maggi Chilli Sauce range.

Nutrition

25 Minutes

Carbohydrate	38.61 g
Energy	319.1 kcal
Fat	13.56 g
Fibre	2.67 g
Protein	10.48 g
of which: saturates	6.33 g
Sodium	578.87 mg
of which: sugars	4.53 g

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