

Spicy Vegetable Samosas

This version uses egg roll or wonton wrappers and the samosas are baked rather than fried. Serve warm with mango or coriander chutney. Be sure to dice vegetables fairly small.

PREPARATION TIME 15 Minutes

COOKING TIME 30 Minutes

SERVINGS about 36 using wonton wrappers (or 20 eggroll wrappers)

Ingredients

- 3 tbsp (45 mL) vegetable oil
- 1 Ontario Onion, finely diced
- 1 Ontario Carrot, finely diced
- 2 medium Ontario Yukon Gold Potatoes, about 12 oz (375 g), peeled and finely diced
- 2 tsp (10 mL) each of finely chopped gingerroot and curry powder
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) ground cumin
- 1/4 tsp (1 mL) each of cayenne and black pepper
- 1 cup (250 mL) water
- 1/2 cup (125 mL) frozen peas, thawed
- 2 tbsp (25 mL) chopped fresh coriander leaves

Directions