

Vegetable Samosas

INGREDIENTS:

- 1 spring onion
 - 30g cooked potatoes
 - 30g cooked carrots
 - 1 tablespoon of frozen peas
 - 1 heaped teaspoon of korma paste
 - 3 sheets filo pastry
 - Oil
- Makes 3 Samosas

DIRECTIONS:

1. Preheat the oven to 375° F, Gas mark 5, 190°C
2. Cut the spring onion with scissors in a jug.
3. Chop the cooked potatoes and carrots into small pieces add to the onion.
4. Add in the frozen peas and korma paste and mix well.
5. Lay out a sheet of filo pastry and brush lightly with oil. Fold in half to make a long rectangle.
6. Spoon a ¼ of the mixture on to the end of the pastry nearest to you. Fold in a triangle and repeat (see attached sheet)
7. Dab the top of samosa with oil and place on a baking tray, bake for 15-20 minutes. Remove and serve hot or cold.



Always remember to supervise children during cooking activities

