

Vegetable Samosas

Ingredients

4		Piecrusts
2	C	Peas, Green, frozen
1	C	Onion, chopped
2		Potato, boiled, peeled
1	C	Carrot, chopped
4	tsp	Garam Masala
1	tsp	Olive Oil
2	tsp	Garlic, minced

Directions

Chop onion and sauté. Set aside. Peel and chop potatoes and carrots into approx the 1/2 inch pieces and boil until soft. Preheat oven to 400 degrees. Boil peas until done. Combine potatoes, carrots, onions, peas, and Garam Masala. Mash until coarsely mashed, mixing well. Add a couple of Tbs of water to loosen the mixture.

Unroll pie crusts and cut into four equal parts. Place a couple of Tbs of mixture into the triangular sections of pie crusts. Wet the edges of the pie crusts sections and seal the crust over on the mixture. Repeat until all the Somosas are completed. Bake for 20 minutes, until brown.