

SAMOSA

FROM THE KITCHEN OF *Muddsara*



INGREDIENTS

FILLING

2 medium boiled potatoes	½ Tbsp salt
1 medium chopped onion	½ Tbsp red chili powder
3 to 5 chopped green chilies	½ Tbsp red chili flakes
½ cup fresh coriander leaves	½ Tbsp roasted dried coriander
5 Tbsp lemon juice	1 Tbsp chaat masala powder

DOUGH

2 cups all-purpose flour
½ Tbsp caraway seeds (can substitute cumin)
½ Tbsp salt
2 Tbsp cooking oil
2 Tbsp wheat flour
Warm water (as needed)

INSTRUCTIONS

DOUGH

In a big bowl, mix all the dough ingredients. Add water slowly until you have a smooth dough. Cover the dough and let it rest for 15 minutes.

CONTINUED

FILLING

In another large bowl, combine all the filling ingredients. Use your hands to mash the peeled and boiled potatoes and mix everything well

SHAPE

Take the dough and make small balls. Flatten each ball into a samosa shape and fill it with the potato mixture. Repeat this for all the samosas.

COOK

Heat a neutral cooking oil in a pan, enough to deep fry. Fry the samosas until they turn golden brown. Remove from the oil when done and place on a paper towel to soak up any excess oil.

SERVE

Your samosas are ready to be enjoyed with chutney or ketchup.



Muddsara

My name is Muddsara Fozia, and I am proud to hail from Pakistan. I find great satisfaction in household chores, particularly cooking and sewing. I have 2 daughters so I like to sew beautiful things for them. Some of my culinary passions include preparing dishes like biryani, samosas, chicken rolls, and more. When it comes to sweets, I enjoy making delectable treats such as semolina and coconut halwa, kheer, makandi halwa, and carrot halwa. In all aspects of my life, I firmly believe in the values of hard work and dedication.

