Samosa Stuffed Potatoes

This is a variation on Chelsea Winters recipe from her SUPERGOOD book. It's great way to combine a delish samosa with creamy potatoes. It's gluten FREE as well as vegan.

Serves: 5, Prep time: 00:30, Cook time: 01:00

Instructions

Pre heat the over to 200 degrees regular bake and line a baking tray with paper.

Wash the dirt off the potatoes, dry them, and brush the olive oil on them + sprinkle salt. If they are large then cut in half before baking.

Prick them with a fork, then arrange on the trap and bake for around an hour.

While the potatoes are cooking prepare the spiced mixture. Add the coconut oil to a pan on medium heat, allow to heat up then add the onion (it seems heaps but don't worry), ginger, and a pinch of salt. Cook for around 15min until the onion has shrunk down and gone a little mushy.

Then add the garlic, tumeric, ground corainder, garam masala, and cook for another 5min. Be sure to stir all the time so the spices don't stick. Add the coconut

Ingredients

- 5 Potato, 4-5 large floury (Agria)
- 50 milliliters Extra virgin olive oil, to coat the potatoes (1.5 oz (U.S.))
- 0.25 cups Coconut Oil
- 2 teaspoon Grated fresh ginger
- 3 Garlic, cloves
- 2 teaspoon Ground tumeric
- 1 teaspoon Ground coriander
- 0.5 teaspoon Garam masala
- 0.33 cups Coconut cream
- 0.33 cups Pea, just cooked
- 0.5 cups Coriander (cilantro) leaves (roughly chopped)
- 0.33 cups Coconut Yogurt, to serve
- 0.75 cups Ground Almond

cream and stir in throughout. Let it simmer for 5min.

When the potatoes are cooled off scoop the flesh out but leave a thin wall to hold them together. Add the scooped potatoes to the pan with the onion and spices - add the just cooked peas, fresh herbs (2 tsp lemon juice is optional). We also added 3/4 of ground almonds. Mash it together and add salt and pepper to taste.

Put the filling back into the shells, replace them on the tray and bake for another 10min

Serve with some coconut yogurt and enjoy!

*credit to Chelsea Winter - her recipe on pg 72 of her book SUPERGOOD.

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