

# SAMOSA PIE

SARAH CAMPBELL, ANNE ARUNDEL COUNTY



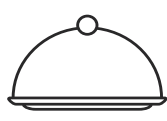
6 PEOPLE



OVEN



70 MINUTES



MAIN

## DIRECTIONS

Preheat oven to 400°.

Heat butter or ghee in a large skillet. Add onion and cook until golden. Add the garlic and cook for about 2 minutes.

Add the lamb and dry spices. Cook until brown. Add potatoes and broth (make sure broth covers the bottom of the pan to prevent sticking). Cover and cook until the potatoes are tender. Stir occasionally. Add more broth or a little water if the mixture starts to stick.

When the potatoes are tender, gently mash in the pan with a hand held masher, wooden spoon, or fork. Leave some larger pieces. Stir in peas and cilantro. Taste and adjust seasonings as needed. Transfer the mixture to a 8x10 baking dish, spreading evenly.

Roll out puff pastry and cover dish. Press down edges. Use a fork or knife to make steam vents.

Bake for 20-25 minutes or until crust is golden brown. While baking, mix the yogurt sauce ingredients and let sit.

Serve the pie with dollpos of yogurt sauce.



## INGREDIENTS

- 1 lb ground lamb
- 3 tablespoons butter or ghee
- 1 yellow onion, diced
- 3 garlic cloves, minced
- 3 tablespoons curry powder
- 1 teaspoon turmeric
- 1 teaspoon garam masala
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 lbs potatoes, peeled and chopped
- 1 cup stock of choice
- 1 cup fresh or frozen peas
- 1/2 cup cilantro, chopped
- 1 sheet of puff pastry

### YOGURT SAUCE

- 1 cup plain whole milk yogurt
- 1 tablespoon lemon juice
- 1-2 tablespoons chopped cilantro
- 1/4 cup cucumber, grated and peeled
- 1 tablespoon amchoor powder