

# Vegetable Samosas

## Ingredients

- 1 Tbsp. vegetable oil + more for deep frying
- 1 medium onion, chopped
- 2 tsp curry powder
- 1 potato, diced
- 1 carrot, peeled and diced
- 1 cup frozen peas
- salt & pepper to taste
- 1 pckg samosa skins

## Directions

Heat 1 Tbsp oil in a lidded frying pan over medium heat. Add the onion and fry until soft. Add the garlic and curry powder and fry for a minute. Add the potato, carrot and peas. Season with salt and pepper. Cover, lower heat and cook on low until the vegetables are soft, about 10 to 15 minutes. Let cool

Fill samosas. Heat about 1" of oil in a frying pan over high heat. Add the folded samosas and fry until golden on all sides. Drain on paper towells and serve.