



# Handmade Korma Spiced Lamb and Pea Samosas

with Cumin Potatoes, Pickled Onion Salad and Coriander Yogurt

34

Street Food 45-55 Minutes • Mild Spice • 1 of your 5 a day



Puff Pastry Sheet



Lamb Mince



Garlic Clove



Korma Curry Paste



Chicken Stock Paste



Peas



Salad Potatoes



White Cumin Seeds



Red Onion



Red Wine Vinegar



Coriander



Greek Style Natural Yoghurt



Baby Leaf Mix

#### Pantry Items

Oil, Salt, Pepper, Honey, Sugar, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Frying pan, garlic press, baking tray, baking paper and bowl.

## Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** <b>13)</b>	1 pack	1½ packs	2 packs
Lamb Mince**	200g	300g	400g
Garlic Clove**	2	3	4
Korma Curry Paste <b>9)</b>	50g	75g	100g
Chicken Stock Paste	10g	15g	20g
Peas**	120g	180g	240g
Salad Potatoes	350g	500g	700g
White Cumin Seeds	1 sachet	1 sachet	2 sachets
Red Onion**	½	1	1
Red Wine Vinegar <b>14)</b>	12ml	24ml	24ml
Coriander**	1 bunch	1 bunch	2 bunches
Greek Style Natural Yoghurt** <b>7)</b>	75g	120g	150g
Baby Leaf Mix**	50g	70g	100g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Water for the Sauce*	50ml	75ml	100ml
Honey*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	5076 /1213	747 /179
Fat (g)	66.5	9.8
Sat. Fat (g)	31.2	4.6
Carbohydrate (g)	117.6	17.3
Sugars (g)	29.4	4.3
Protein (g)	39.4	5.8
Salt (g)	3.82	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **9)** Mustard **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Fry the Lamb

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

Heat a large frying pan on medium-high heat (no oil).

Once hot, add the **lamb mince** and cook until browned, 5-6 mins. Use spoon to break it up as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

Meanwhile, peel and grate the **garlic** (or use a garlic press).



## Make your Samosas

Meanwhile, unroll the **pastry**, keeping it on its baking paper, and lay it onto a baking tray. Cut it into equal squares (2 per person), trimming off any excess **pastry** to make them even.

Spoon your **lamb mixture** into the centre of each square. Fold the **pastry** over to create a triangle shape. Press in a fork along the edges to seal the **pastry** closed - be careful not to overfill them!

Make a small hole in the middle to allow steam to escape. **TIP:** Brush the pastry with a little milk if you have some.

Bake on the middle shelf of your oven until golden, 20-25 mins.



## Curry Up

Once the **mince** has browned, drain and discard any excess fat. Stir in the **garlic** and **korma curry paste** and fry for 1 min more.

Stir through the **chicken stock paste** and **water for the sauce** (see pantry for amount). Simmer the **sauce**, until thickened, 3-4 mins.

Remove from the heat, then stir through the **peas** and **honey** (see pantry for amount). Set aside for later.



## Get in a Pickle

While everything cooks, halve, peel, and thinly slice the **red onion** (see ingredients for amount). Roughly chop the **coriander** (stalks and all).

In a large bowl, combine the **red wine vinegar** and **sugar for the pickle** (see pantry for amount). Add the **sliced onion**, season with **salt** and **pepper**, then set aside to **pickle**.

In a small bowl, combine the **yoghurt** and **half** the **coriander**. Season with **salt** and **pepper** and mix well.



## Cumin Potatoes Time

Meanwhile, halve the **potatoes** lengthways.

Pop the **potatoes** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **cumin seeds**, then toss to coat.

Spread out in a single layer, cut-side down. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Finish and Serve

Just before you're ready to serve, stir the **olive oil** (see pantry for amount) through the **pickled onion**. Add **baby leaves** and remaining **coriander** to the bowl of **onions** and toss to coat.

Share your **lamb samosas** between your plates. Serve the **cumin potatoes** and **pickled onion salad** alongside.

Serve your **coriander yoghurt** in a dipping bowl on the side.

## Enjoy!