



## SAMOSA CASSEROLE

### INGREDIENTS

#### Crust:

- ½ cup all-purpose flour
- ½ cup whole-wheat pastry flour
- ¼ tsp salt
- 2 Tbsp vegetable oil
- Cold water

#### Filling:

- 1 Tbsp mustard seeds
- 1 tsp curry powder
- 1 tsp ground ginger
- 1 tsp garam masala
- ½ tsp ground cumin
- ½ tsp turmeric
- 5 medium potatoes, peeled and quartered
- 1 Tbsp vegetable oil
- 1 medium onion, diced (about 1 cup)
- 1 medium carrot, peeled and diced (about ½ cup)
- 3 cloves garlic, minced
- 1 cup peas (fresh or frozen)
- 1 cup vegetable broth
- 2 tsp plant-based milk (soy, almond, rice)

### INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. Make the crust. In a bowl, whisk together the flours and salt. Stir in the oil until small clumps form. Add 7-10 Tbsp of cold water, one spoon at a time, until the dough holds together. Shape into a ball, cover with a damp towel, and set aside.
3. Make the spice blend. In a small bowl, stir together the mustard seeds, curry powder, ginger, garam masala, cumin and turmeric. Set aside.
4. Cook the potatoes in a pot of boiling salted water until tender (about 15 minutes). Drain, return to the pot, and mash into small chunks.
5. Heat 1 Tbsp vegetable oil in a skillet over medium heat. Add onion, carrot and garlic and sauté 5 minutes, or until carrots are fork-tender. Move onion mixture to the outside of the pan, and add the spice blend in the center. Toast spices for about 30 seconds. Stir in the broth and the peas. Fold the onion mixture into the mashed potatoes. Season with salt and pepper. Spread the filling in a 9-inch pie pan then set aside.
6. Flour a work surface and roll out the crust dough into an 11-inch circle. Cover the filling with the dough, pressing down to eliminate any air pockets. Trim away excess dough and crimp the edges. Cut an X in the center to vent. Brush crust with milk before baking.
7. Bake for 45 minutes or until crust is golden. Let stand 5 minutes before serving.