

Spicy Samosa Wraps

A quick and easy weeknight meal prep ahead packed lunch.

Ingredients

Samosa Potatoes:

- 1 tsp oil
- 1/4 tsp cumin seeds
- 1/4 tsp coriander seeds
- 1/2 serrano pepper, chopped or other hot or mild green chili pepper (optional)
- 1 tsp ground turmeric
- 1/2 to 1 tsp ground cumin, preferably roasted
- 1 tsp ground coriander
- 1/3 tsp cayenne
- 1/2 tsp garlic powder
- 1/2 to 3/4 tsp salt
- 3 medium potatoes, boiled and mashed coarsely
- 1/4 cup peas
- 2 tsp minced ginger
- 1/2 tsp chaat masala or 1/2 tsp amchur (dry mango powder)
- 2 tbsp mango chutney (or chop a handful of cilantro and mint finely and mix in)
- 1/2 tsp or more lemon juice

Spiced Cauliflower:

- 1 TBL oil
- 1 head of Cauliflower cut into bite-sized florets
- 1/2 tsp each of ground cumin, coriander, and garlic powder
- 1/4 tsp ground cinnamon, cayenne, and ginger powder
- 1/3 tsp salt , less or more depending on if the chickpeas are already salted

Instructions

1. Samosa Mixture: Heat oil in a skillet over medium heat. Add cumin and coriander seeds and cook until they change to a deeper color. Add the Serrano pepper and cook for a minute.
2. Add all the spices and mix in. Add the mashed potatoes, salt, and mix in. Break any larger pieces. Cover and cook for 2 mins.
3. Add peas, ginger, chaat masala, and amchur(mango powder), and mix in. Add more lemon juice if omitting these spices. Taste and adjust salt and flavor. Cover and cook for 2 mins, then let sit for another 2 mins for the flavors to develop.
4. Cauliflower- Toss with oil and spices, place on a baking sheet, and roast at 450 for 15-20 mins until tender. Taste and adjust salt and seasoning..
5. Add the potato mixture, cauliflower, and chutney to each wrap and fold accordingly.

Server with Siracha, yogurt, and chopped fresh cilantro.

Enjoy!