



## Potato surprise / Samosa pinwheels #Monsoon

Tell the story of the recipe...

### Ingredients

How many servings?

- 4 Strips ready Samosa patti
- 4 boiled Potatoes
- 1 tbsp Coriander seeds
- 1 tsp Cumin seeds
- Asafoetida
- Salt
- Dry mango powder
- Oil
- 1 tbsp finely chopped green chilly

### Steps

How long to cook?

- 1 In a heavy-base wok, take 1/2 tbsp cooking oil, add coriander seeds, asafoetida, chopped green chilly & cumin seeds. Once seeds start to crackle, add roughly mashed boiled potatoes.
- 2 Add salt and dry mango powder & mix well. Saute well & let it cook for 10-12 mins. Once done, set it aside & let it cool
- 3 Take samosa patti 1 by 1 & spread the mixture on it as evenly as possible. Roll it up & slice out circular pinwheels
- 4 Pre-heat OTG at 250 deg for 20mins. Lightly brush pinwheels & set on grilling tray. Set it in OTG for 20mins
- 5 Serve hot with tamarind chutney or tomato

