# Little Chefs, Big Change

**SERVINGS: 6** 

## Samosa-Style Potatoes and Carrots

Samosas are a delectable veggie-filled Indian pastry. This recipe is just for the filling, which is delicious all on its own and easier than a batch of samosas! You can find the spices in bulk at your local co-op or Indian grocery store. Bulk spices are great because they're cheaper and you can buy just the amount you need. If your family likes cilantro, it adds complexity and freshness to this already addicting side dish.

PREP TIME: 20 MIN

### **TOTAL TIME: 40 MIN**

#### **INGREDIENTS**

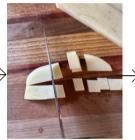
2 large potatoes (~ 3 cups)
3 large carrots (~1 cup)
2 tablespoons canola oil
2 teaspoons cumin seeds
½ teaspoon chili powder
¼ teaspoon turmeric
1 teaspoon salt
½ cup frozen peas
½ teaspoon garam masala
Cilantro for optional
topping

#### DIRECTIONS

1. Dice potatoes into tiny cubes. 2. Dice carrots into small guarter moons.

















- 3. Heat a large non-stick pan on medium.
- 4. Add 2 tbsp oil and cumin seeds.
- **5.** When cumin seeds start to turn dark, add the potatoes and carrots. Stir well to mix them with the cumin seeds.
- **6.** Put lid on pan and turn to low. Cook for 5 minutes.





More on other side

**NOTES** 



## **Samosa-Style Potatoes and Carrots**

#### **DIRECTIONS CONTINUED**

- 7. Meanwhile, wash cilantro. Remove leaves from stems. Discard stems and chop of leaves. This is an optional topping for the potatoes after they are served.
- 8. Remove lid and stir in the chili powder, turmeric, salt, and peas. Turn up heat to medium-low and cook without lid for another 10 minutes, stirring frequently. Add a splash of water if sticking to the bottom of the pan.



9. After potatoes and carrots are soft, turn off heat and stir in the garam masala.

