

Baked Beef Samosas

Makes about 24

*These definitely do not have the glitz of fried samosas, but they were sure tasty! *I also used plant-based "meat" instead of beef and they were still great!*



Ingredients

For the dough

- 3 cups all-purpose flour
- ¼ teaspoon Kosher salt
- 2 tablespoons olive oil
- 1 cup water

For the filling

- 2 tablespoons olive oil
- 1 pound lean ground beef (or plant protein)
- 1 medium brown onion, chopped
- 2 cloves garlic, minced
- ½ jalapeno, minced
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon coriander
- ½ teaspoon freshly ground pepper
- 1 cup frozen peas
- 2 tablespoons fresh cilantro, chopped
- Olive oil for the pan and the tops of the samosas

Steps

1. In a large bowl, combine the flour, salt, olive oil and water. Use your hands to work dough so that it pulls away from the sides of the bowl. Remove dough from bowl and knead on clean counter until it is very smooth (about 4-5 minutes). Lightly oil the dough ball and cover with plastic wrap. Place a towel over the wrap and let dough rest for 30 minutes.
2. In a large pan over medium heat, heat the olive oil. Add the beef and begin breaking up the pieces with a spatula or spoon. As meat browns, add the jalapeno, onions and garlic and continue cooking until meat is browned. Season with salt, pepper, cumin and coriander. Remove pan from heat and stir in the cilantro.
3. Divide the dough that's rested into six equal balls. Cover the balls again with a clean towel and let the dough rest again for another 15 minutes.
4. Preheat oven to 375°F. Brush a baking sheet pan with oil. Once dough has rested again, take each ball and roll it out on a lightly-floured surface. The dough should be about 1/8 " thick (think of the thickness of a flour tortilla). Cut the dough in quarters. Place about 2 tablespoons worth of meat filling on each triangle. Using a little water on your fingertip, outline the triangles with water. Take the bottom right corner and cross it over to the top left side. Repeat this process with the bottom left corner. Pinch the middle seam together and then fold over the top corner/triangle to seal. I am probably explaining this wrong. You are supposed to make a cone but honestly I just couldn't figure it out. Repeat the process of filling and folding the samosas and place them onto the prepared baking sheet pan.
6. Brush the tops of the samosas with oil and bake for 15 - 20 minutes or until the bottoms are golden brown. Serve warm or at room temperature.