

Pork Samosas



Ingredients

½ lb / 0.25 kg lean ground pork
1 onion, finely chopped
2 Tbsp / 30 mL curry paste
1 carrot, finely chopped
1 potato, peeled and chopped
¼ cup / 50 mL frozen peas, thawed
Salt and ground black pepper to taste
10 filo pastry sheets
2 Tbsp / 30 mL butter
Store-bought mango chutney for serving

Directions

1. Preheat oven to 350°F.
2. In skillet over medium-high heat, sauté ground pork and onion until slightly browned and no pink remains.
3. Add curry paste and cook 2 minutes.
4. Stir in carrot, potato and peas; cook for 2-3 minutes more.
5. Season with salt and pepper according to taste. Allow filling to cool.
6. Cut filo pastry in strips to form rectangles about 3-½ inch wide. Brush edges with butter. Place a heaped teaspoon of filling onto the pastry. Fold corner over to form a triangle and continue folding, retaining triangular shape. Repeat using remaining ingredients.
7. Place samosas on a baking sheet, brush lightly with butter and bake for 15-20 minutes until golden.
8. Serve hot with chutney.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 25
- **Number of Servings:** 20 samosas