



Mama Maan's Holiday Fried Samosas

Prep Time: 5 minutes (for 4) (doesn't include samosa filling)

Cook Time: Fry 1-2 minutes each, baking 15 minutes.

Ingredients

- 9"-10" Tortilla Shells - each shell makes 4 samosas
- Binding Paste (2-3 tablespoons of flour and 3-5 tablespoons of water)
- Samosa filling of your choice, about a tablespoon and a half for each samosa
- Vegetable Oil to fill your pan/pot for frying

Directions

1. Lay tortilla shell flat, and cut horizontally and vertically through center, making 4 pieces.
2. Fold each piece individually. With the round part facing you and the top pointing away, flip the bottom right corner of the tortilla towards left edge and apply paste to outside edge.
3. Flip bottom left corner toward upper right corner, covering the edge where past was applied.
4. Gently press to keep intact. Now you have samosa pocket!
5. Fill the formed pocket with filling of choice. About a tablespoon, enough to fill it, but not over stuff it.
6. Apply paste to the remaining flap edge and close the flap, pressing gently, creating a closed envelope.
7. If baking, baste the samosas with vegetable oil and place on a baking sheet. Cook for 15 minutes at 350°F (177°C), and serve.
8. If frying, in a medium sized pot or pan, warm oil oil on high heat.
9. Place Samosa into oil, flipping every 45 seconds until golden brown on both sides.
10. Enjoy!

Notes