



Potato Samosa Bake

with Cilantro Chutney & Salted Yogurt



30-40min



2 Servings

This dish has all of the components of a potato and pea samosa but deconstructed into a satisfying veggie bowl that's full of bold flavors! Tender roasted potatoes and onions are combined with the sweetness of peas and delicate spinach. The vegetables are tossed in a punchy, gingery chutney and served on a bed of savory yogurt sauce. This is a flavor bomb in a bowl! Cook, relax, and enjoy!

What we send

- lime
- Yukon gold potatoes
- yellow onion
- fresh ginger
- fresh cilantro
- fresh jalapeño
- flat leaf spinach
- peas

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

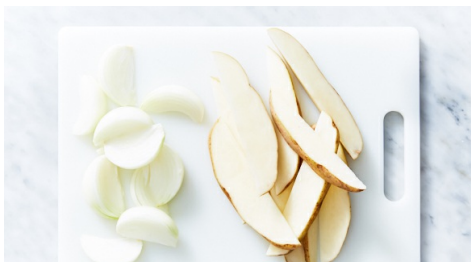
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 636.0kcal, Fat 34.0g, Proteins 18.9g, Carbs 70.6g



1. Prep potatoes, onions

Preheat oven to 425°F. Scrub **potato** (no need to peel) and cut in half lengthwise; cut each half into 1/2-inch wedges lengthwise. Trim ends from **onion**, then halve and peel; cut each half into 1/2-inch wedges through the core.



2. Roast potatoes, onions

In a large bowl, toss **potatoes** and **onions** with **1½ tablespoons oil**. Season with **½ teaspoon salt** and **¼ teaspoon pepper**. Scrape onto a rimmed baking sheet. Roast until potatoes are golden brown and onions have softened, stirring once, 20–25 minutes.



3. Prep chutney

Meanwhile, peel and finely grate **2 teaspoons ginger** (save rest for own use). Juice **lime**. Pick **¼ cup of cilantro leaves**. Finely chop **remaining cilantro leaves and stems**. Cut **jalapeño** in half, remove seeds and stem, then finely chop 1½ tablespoons (or more or less depending on your heat preference). Chop **spinach** into 1-inch pieces.



4. Make chutney

In a medium bowl, combine **grated ginger, chopped cilantro, jalapeño, and 2 tablespoons lime juice**. Stir in **3 tablespoons oil**. Season with **¼ teaspoon each salt, pepper, and sugar**.



5. Add spinach & peas

Add **peas** and **spinach** to baking sheet. Stir to combine. Roast until peas are cooked and spinach is wilted, 3–4 minutes. Remove sheet from the oven. Add **chutney** and stir until vegetables are coated. Season to taste with **salt and pepper**.



6. Season yogurt

Scrape **yogurt** into a small bowl. Add **1½ teaspoons each oil and water, ½ teaspoon salt, and ¼ teaspoon pepper**. Whisk until smooth. Spoon **yogurt** into shallow bowls and top with **potato mixture**. Drizzle with **olive oil**. Garnish with **reserved whole cilantro leaves**. Enjoy!