



Potato Samosa Bake

with Cilantro Chutney & Salted Yogurt



30-40min



4 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

- flat leaf spinach
- limes
- fresh ginger
- yellow onions
- peas
- fresh jalapeño
- fresh cilantro
- Yukon gold potatoes

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.

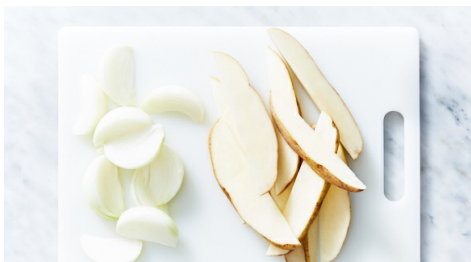
For recipes containing garlic, you'll find one head of garlic in your box.

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



1. Prep potatoes, onions

Preheat oven to 425°F with top rack 4–6 inches from heat source. Scrub **potatoes** (no need to peel) and cut in half lengthwise; cut each half into ½-inch wedges lengthwise. Trim ends from **onions**, then halve and peel; cut each half into ½-inch wedges through the core.



4. Make chutney

In a medium bowl, combine __ grated ginger, __ **chopped cilantro**, **jalapeño**, and ¼ cup **lime juice**. Stir in **6 tablespoons oil**. Season to taste with ½ **teaspoon each salt, pepper, and sugar**.



2. Roast potatoes, onions

In a large bowl, toss **potatoes** and **onions** with **3 tablespoons oil**. Season with **1 teaspoon salt** and ½ **teaspoon pepper**. Scrape onto a rimmed baking sheet. Roast on top rack until potatoes are cooked through and onions have softened, stirring once, about 25 minutes. Switch oven to broil. Broil until potatoes are golden brown, about 3 minutes (watch closely).



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**.



3. Prep chutney

Meanwhile, peel and finely grate **1 tablespoon ginger**. Juice **lime**. Pick ½ **cup of whole 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.



6. Season yogurt

Scrape **yogurt** into a medium bowl. Add **1 tablespoon each oil and water**, **1 teaspoon salt**, and ½ **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!