

### **Samosas**

Filling – Any combination of cooked meat and/or vegetables.

1 tbsp curry paste

Filo Pastry

Oil for baking/frying

- 1 Mix the curry paste/powder with filling vegetables and combine well, add salt if necessary
- 2 Cut filo into long rectangles, place a spoonful of filling on one end and fold into triangles all the way up ensuring right angles stay aligned to form the triangle shape.
- 3 Either fry in oil until lightly browned and crispy, or spray/brush with oil and oven bake until crisp (15-20 mins at about 200 degrees)