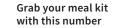


Samosa-Style Lamb & Potato Filo Parcels with Cucumber Salad & Mint Yoghurt

SKILL UP















Lamb Mince





Spice Blend

Chicken-Style Stock Powder







Filo Pastry





Cucumber

Yoghurt



Leaves





Pantry items

Olive Oil, Honey, White Wine Vinegar

Prep in: 20-30 mins Ready in: 40-50 mins



Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

 $\label{eq:medium} \mbox{Medium saucepan} \cdot \mbox{Large frying pan} \cdot \mbox{Oven tray lined with baking paper}$

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	1	2	
onion	1/2	1	
garlic	2 cloves	4 cloves	
lamb mince	1 medium packet	2 medium packets OR 1 large packet	
Sri Lankan spice blend	1 medium sachet	1 large sachet	
chicken-style stock powder	1 medium sachet	1 large sachet	
honey*	1 tsp	2 tsp	
filo pastry	1 medium packet	1 large packet	
cucumber	1 (medium)	1 (large)	
mint	1 packet	1 packet	
Greek-style yoghurt	1 medium packet	1 large packet	
mixed salad leaves	1 small packet	1 medium packet	
white wine vinegar*	drizzle	drizzle	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2288kJ (547Cal)	481kJ (115Cal)
Protein (g)	37g	7.8g
Fat, total (g)	16g	3.4g
- saturated (g)	4.1g	0.9g
Carbohydrate (g)	61.8g	13g
- sugars (g)	14.7g	3.1g
Sodium (mg)	1039mg	219mg
Dietary Fibre (g)	6.9g	1.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 240°C/220°C fan-forced. Boil the kettle.
- Cut potato into bite-sized chunks. Finely chop onion (see ingredients) and garlic.



Cook the potato

- Half-fill a medium saucepan with boiling water and add a generous pinch of salt.
- Cook potato in boiling water, over high heat, until easily pierced with a fork, 12-15 minutes.
 Drain and set aside.



Make the filling

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook lamb mince and onion, breaking up with a spoon, until just browned, 4-5 minutes.
- Add Sri Lankan spice blend and garlic, and cook, stirring, until fragrant, 1 minute.
- Add chicken-style stock powder and the honey. Stir to combine, then remove pan from the heat.
- Add cooked potato and lightly crush with a fork, stirring to combine. Season to taste.



Assemble the parcels

- Lay 1 sheet of filo pastry on a dry surface and fold in half lengthways into a long strip. Spoon 2 heaped tablespoons of lamb mixture on one end of the filo strip.
- Fold the pastry diagonally over the filling to form a triangle. Then fold the triangle horizontally upwards. Then fold it back over to the other side and continue like this until the end to make a triangular parcel.
- Place parcels on a lined oven tray. Repeat for remaining filo sheets and lamb mixture.
- Brush parcels with olive oil and bake until golden, 15-20 minutes.



Make the mint yoghurt

- Meanwhile, thinly slice **cucumber**. Pick **mint** leaves and thinly slice.
- In a small bowl, combine mint and Greek-style yoghurt. Season with salt and pepper.
- In a medium bowl, combine mixed salad leaves, cucumber and a drizzle of white wine vinegar and olive oil. Season to taste.



Serve up

- Divide samosa-style lamb filo parcels and cucumber salad between plates.
- Serve with a dollop of mint yoghurt. Enjoy!







