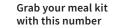


Samosa-Style Lamb & Potato Filo Parcels with Cucumber Salad & Mint Yoghurt

SKILL UP

















Lamb Mince



Mumbai Spice



Blend

Stock Powder







Cucumber

Filo Pastry



Greek-Style Yoghurt

Leaves





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

Calorie Smart



Time to unleash your inner chef! A savoury and mildly spiced mix of lamb mince, onion and potato is carefully folded into layers of flaky filo, creating the perfect hand held meal. The crispy, golden exterior promises unmatched levels of crunch, perfectly offset by the tender warmth of the filling. These delicious triangles of goodness are the ultimate street food sensation!

Pantry items

Olive Oil, Honey, White Wine Vinegar

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	
Mumbai spice blend	1 sachet	2 sachets	
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)	2181kJ (521Cal)	495kJ (118Cal)
Protein (g)	34.7g	7.9g
Fat, total (g)	15.9g	3.6g
- saturated (g)	3.9g	0.9g
Carbohydrate (g)	58.9g	13.4g
- sugars (g)	13.1g	3g
Sodium (mg)	1019mg	231mg
Dietary Fibre (g)	6.6g	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 Mumbai 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 uoghurt

- 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!



