



Samosadilla (Samosa Quesadilla)

Ingredients

2 Tortillas
Samosa Filling
1 Tbl Butter (*not included*)
8 oz Yukon Potato peeled cut $\frac{1}{4}$ in pieces
3 oz Yellow Onion trimmed & diced $\frac{1}{4}$ inch
 $\frac{1}{4}$ tsp salt (*not included*)
2 tsp Curry Powder
1 Clove Garlic minced
1 $\frac{1}{2}$ tsp Fresh Ginger peeled & minced
 $\frac{1}{2}$ oz Serrano Pepper seeded & minced
 $\frac{1}{2}$ cup Frozen Green Peas
1 Tbl Fresh Cilantro Chopped
2 tsp Lemon Juice
1 Tbl Oil (*not included*)
 $\frac{1}{2}$ Tsp Garam Masala

Cilantro Lime Chutney
3Tbl Fresh Cilantro, Chopped
2 Tbl Lime Juice
 $\frac{1}{3}$ cup Fresh Mint, Chopped
1 tsp Serrano Chili, seeded and minced
 $\frac{1}{4}$ cup green onion, sliced
 $\frac{1}{2}$ cup greek yogurt

1) Cut potatoes into $\frac{1}{4}$ inch cubes. Transfer into a pot of cold water. Stir in salt and bring to boil over high heat. Simmer over medium heat until cubes are tender about 15 minutes. Drain potatoes and set aside.



3) Heat olive oil and butter in skillet over medium heat. Add onion and cook for 5 minutes until translucent

2) In a small bowl combine salt, Garam masala, and curry powder



4) Add serrano pepper, garlic, ginger, spice mix and optional salt to the onions. Cook and stir until the mixture is well combined about 2 minutes. Add peas, cook for 3 minutes



5) Transfer mixture to a bowl with the potatoes. Add cilantro and lemon juice. Mix with a spatula until filling is well combined.



6) In a blender or food processor, combine cilantro, lime juice, mint, salt, serrano pepper, green onion, and greek yogurt. Once well blended, set aside in small bowl.



7) Spread a few spoonful's of potato filling over one half of 1 tortilla. Fold in half. Repeat with remaining filling and tortillas. Heat oil in a skillet over medium heat.



8) Cook each quesadilla until browned and crispy. 2 to 3 minutes per side. Transfer quesadilla onto cutting board and cut into thirds. Serve with chutney and enjoy!