

Samosa-Style Bites

These super easy samosas are a great lunch option and such fun to make! The leftover tinned chickpeas are good stirred through some rice for an easy side dish.

Prep: 15 minutes | **Makes:** 12



Ingredients:

1 × 215g tin of chickpeas, drained and rinsed
1 small carrot, peeled and grated
3 spring onions, finely chopped
2 tsp frozen chopped garlic
1 tbsp mango chutney
1 tbsp curry powder
1/2 tsp mild chilli powder
salt and pepper
3 sheets of filo pastry
2-3 tbsp vegetable oil

If making ahead to freeze:

1. Put the drained chickpeas into a mixing bowl and squash them with a fork until you have a rough paste.
2. Add the carrot, spring onions, garlic, mango chutney, curry powder and chilli powder. Mix well and season with salt and pepper.
3. Lay out the 3 sheets of filo pastry on top of each other on a work surface. Using a knife, cut the layers of filo into 4 long strips.
4. Next, place 1 heaped teaspoon of the filling in the top left hand of the first filo strip, being sure to only pick up 1 strip. Fold the top left-hand corner over and continue to fold into a triangle shape. When you get to the end, brush the samosa with oil to stick the last corner so you have a nice neat triangle. Repeat with the rest of the filling mix and filo strips.
5. Brush each samosa all over with oil.
6. Open your large labelled freezer bag. Keeping the bag flat, put in the samosas, leaving space so they don't stick together. If you need to stack them on top of each other, add a layer of baking parchment in between to stop them sticking together. Place flat in the freezer until fully frozen.

Oven:

Preheat the oven to 180°C. Slide the frozen samosas onto a lined baking tray and cook for 18-20 minutes, until golden.

Air fryer:

Preheat the air fryer to 180°C. Slide in the frozen samosas and cook for 12-14 minutes, flipping them over halfway through and cooking until golden.

If cooking now:

Follow the method in the 'making ahead to freeze' section up until the end of step 5.

Oven:

Preheat the oven to 180°C. Slide the samosas onto a lined baking tray and cook for 15-20 minutes, until golden.

Air fryer:

Preheat the air fryer to 180°C. Slide in the samosas and cook for 12 minutes, flipping them over halfway through and cooking until golden.

Serve with mango chutney on the side and enjoy warm.