



Recipes

MISSIONFOODSERVICE.COM

Samosas with Tropical Fruit Mostarda

Prep Time: 12 Minutes

Cooking Time: 6 Minutes

Serves 1

Ingredients:

- 1 Mission® 12" Chile Herb Wrap (18674)
- 2 Tbsp. Apricot Mostarda (Albert Uster® preferred)
- 2 Tbsp. Dried Tropical Fruits Medley (Mango, Papaya, Pineapple), medium dice
- 1.5 Tbsp. Water
- 1/4 tsp. Cilantro , minced
- 1 Tbsp. + 1 tsp. Yukon Gold Potato , skin on, small diced, and blanched
- 1 Tbsp. + 1 tsp. Red Bliss Potato , skin on, small diced, and blanched
- 1 Tbsp. + 1 tsp. Sweet Potato , skin on, small diced, and blanched
- 1 Tbsp. + 1 tsp. whole Green Peas (IQF), slacked until fully thawed
- 2 tsp. Red Onions , small diced and sautéed
- 1 tsp. Fresh Ginger Root, minced
- 1 tsp. Fresh Cilantro , minced
- 1/2 tsp. Madras Curry Powder
- 1/8 tsp. Ground Cinnamon
- 1 large Egg , beaten in a small bowl
- 6 slices Serrano Chiles Peppers, seeded and sliced into thin round slices
- 1 sprig Fresh Thyme

Directions:

1. Combine apricot mostarda, dried fruit medley, water and ¼ teaspoon of cilantro in a small microwaveable bowl. Microwave on high for 15 seconds. Reserve warm for plating.
2. Evenly combine, in a mixing bowl, all of the blanched potatoes, peas, red onions, ginger, remaining cilantro, curry powder and cinnamon. Reserve at room temperature.
3. Using a metal cookie cutter, cut three 4½" rounds out of a Mission® Chile Herb Tortilla.
4. Lay tortilla rounds on a clean work surface and lightly brush the edges of each round with the beaten egg. Some egg wash may be left over.
5. Place one heaping tablespoon of the potato/vegetable filling on the bottom half of each round. Top each portion of filling with two slices of Serrano chile pepper. Fold the top half of the round over the bottom half, creating a half moon shape. Crimp the rounded edges with the tongs of a dinner fork to seal the samosa (the egg wash will act like glue).
6. Spray tops of samosas with vegetable spray and place on a parchment lined baking sheet. Bake in a 350°F convection oven for approximately 5-6 minutes.