

# Sambosa Stuffed with Potato

## Ingredients

### For the Stuffing:

- 2 large potatoes, peeled and cut into cubes
- 1 small onion, finely chopped
- Salt and black pepper to taste
- 1/2 teaspoon turmeric powder
- 1/4 cup water
- 1/2 teaspoon chili powder
- NOOR Oil

### For the Dough:

- 1 cup flour
- 1/2 ts salt

## Instructions (Up to 50 - 60 Mins)

### Prepare the Potato Filling:

- Fry onions in oil until softened.
- Add boiled potatoes, water, salt, black pepper, turmeric, and water.
- Cook over low heat until the potatoes are tender.
- Mash the potatoes and mix well with the other ingredients.

### Make the Dough:

- Combine flour and salt.
- Gradually add water while kneading until a smooth and elastic dough forms.
- Cover the dough and let it rest for 30 minutes.

### **Shape and Fry the Sambosas:**

- Roll out the dough into a thin sheet.
- Cut the dough into circles.
- Place a spoonful of the potato filling in the center of each circle.
- Fold and shape the sambosas according to your preference (triangle, square, etc.).
- Fry the sambosas in hot oil until golden brown and crispy.

### **Nutritional Values**

- **Calories: 200-300 kcal**
- **Protein: 4-6g**
- **Fat: 10-15g**
- **Carbohydrates: 30-40g**

Nutritional values are estimates and can vary significantly depending on factors such as ingredient brands, portion sizes, and cooking methods.