



NUTRITION per serving 125g carbohydrates 26g fat 21g protein 1483mg sodium | vegetarian



Calories
743



Prep & Cook Time
35-45 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Medium

IN YOUR BOX

- 1 Red Onion
- 1 Russet Potato
- 2 Garlic Cloves
- 5 oz. Frozen Mangoes
- ½ oz. Cilantro
- 2 fl. oz. Red Wine Vinegar
- 1 tsp. Curry Powder
- 4 oz. Peas
- 2 Large Flour Tortillas
- 1 oz. Crispy Jalapeños

CONTAINS: wheat, soy
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- 2 Mixing Bowls
- Medium Non-Stick Pan

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Indian Samosa Burrito

with crispy jalapeños and mango salsa

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Heads Up!** **Onion** is used twice. **Thinly sliced onions** are pickled and added to **burrito**, and **diced onion** is cooked with **potatoes**.
- **Spice Alert!** **Crispy jalapeño** brings a textured heat to **burrito**, but they aren't for everyone. Use to taste.

FROM THE CHEF

The more the merrier: The longer you can let the onions marinate, the better the flavor.

For grab and go preparation, make the mango salsa before forming burrito and place half the mango salsa in burrito when folding.

Did you know...

Curious about the work it takes to make actual samosas? There are many different techniques, but, basically, dough is rolled out, then cut into circles, half-circles, or quarter circles. Two ends are brought together to make a tiny cone, which is filled with filling. The open edge is then folded over and sealed, making a triangle.



1

Prepare the Ingredients

Halve and peel **onion**. Cut one quarter into thin slices and cut remaining into ¼” dice. Peel and cut **potato** into ½” dice. Mince **garlic**. Mince **mango**. Mince **cilantro**, stems and leaves. In a mixing bowl, add thinly sliced onion, **red wine vinegar**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Marinate at least 10 minutes. While onion marinates, start potatoes.



2

Start the Potatoes

Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **potatoes** to hot pan, cover, and stir occasionally until completely browned and tender, 6-8 minutes.



3

Cook the Vegetables

Add **diced onion**, **curry**, ½ tsp. **salt**, and ¼ tsp. **pepper** and stir occasionally until tender, 5-6 minutes. Add **peas** and **garlic** and cook until peas are warmed through, 2-3 minutes. Remove from burner.



4

Make the Burritos

Place **tortillas** on a clean work surface. Place half the **vegetables**, **crispy jalapeño** (to taste), **pickled onion** (to taste) (reserve remaining pickling liquid) on each tortilla. Fold sides of tortilla toward center so they nearly touch, then roll bottom edge towards the top, enclosing sides tightly. Lay **burrito** on its seam. Wipe pan clean and return to medium heat. Add 2 tsp. **olive oil** and **burritos**, seam side down, to hot pan. Cook on two sides until browned, 1-2 minutes per side.



5

Make the Mango Salsa

Combine **mango**, **cilantro**, 1 Tbsp. **onion pickling liquid**, and a pinch of **salt** and **pepper** in another mixing bowl.



6

Finish the Dish

Halve **burritos** if desired. Serve with **mango salsa** on side.