



Asian greens samosa (with lemon and soy dipping sauce)

Equipment

- Measuring cups and spoons
- Frying pan
- Mortar and pestle
- Mixing bowls
- Chopping boards
- Chef knives
- Grease proof paper
- Pastry brush

Ingredients

- 1 carrot, shredded
- 2 spring onions, finely sliced
- 1 garlic clove, crushed
- 1 tsp fresh ginger, crushed
- 1 cup baby spinach
- 2 cups Asian greens (bok choi, pak choi, etc...)
- 1 tbsp soy sauce
- 1 tsp corn flour
- 1 tsp sesame oil
- ground pepper
- spring roll pastry
- olive oil

For the Lemon soy dipping sauce

- 1 1/2 tbsp lime juice
- 1 1/2 tbsp lemon juice
- 2 tbsp soy sauce

From The Garden

- Asian greens
- spring onions
- lime and lemon

What to do

To make the filling:

1. Have all the vegetables ready.
2. Divide between two bowls:
 - a. The green onions, carrot, garlic and ginger goes in one bowl,
 - b. The baby spinach, and Asian greens, goes into the other bowl.
3. Place 1 tablespoon of olive oil in the frying pan and add the green onion, carrot, garlic and ginger. Turn the heat to medium high and cook for about 5 minutes, continuously stirring.
4. While this is cooking, combine the soy sauce, corn flour, sesame oil and pepper in a small bowl. Stir until everything is well mixed.
5. Add the spinach and Asian greens to the pan. Cook and stir for 2 minutes, then add the sauce you made in step 4.
6. Cook and stir for a final 2 minutes, then turn off the heat. Be sure that everything is well stirred. Spoon the filling into a bowl and set aside to cool.

To make the samosas:

7. Preheat the oven to 220°C.
8. Line a baking tray with baking paper
9. Defrost the spring roll pastry (if frozen) and place the stack onto a cutting board.
10. Cut the spring roll pastry into 3 evenly sized rectangles (strips). Add a spoonful of the filling and fold the pastry as shown in the image.
11. Use your finger to brush on the paste (made from flour and water) before you make the last fold.
12. Brush the samosas with sesame oil and place on the baking tray.
13. Bake for 5 minutes, flip the samosas, and bake for 5 more minutes.

