



# Samosadilla (Samosa Quesadilla)

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Prep  
30 m

Cook  
45 m

Ready In  
1 h 15 m

Recipe By: Chef John

"While it's true a perfectly made, expertly fried, and quickly served samosa is superior to this version, that can be a very rare combination of events. By comparison, this quesadilla approach is almost impossible to mess up, and if you use enough oil in your pan, you should be able to achieve a beautifully browned, crispy crust that rivals something out of a deep fryer."

## Ingredients

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|---|---|
| 1 1/2 pounds Yukon gold potatoes, peeled    | 1 cup green peas                          |
| kosher salt to taste                        | 2 tablespoons chopped cilantro            |
| 1 tablespoon olive oil                      | 1 lemon, juiced                           |
| 1 tablespoon butter                         | For the Cilantro Lime Chutney:            |
| 1 large yellow onion, diced                 | 2 small bunches fresh cilantro with stems |
| 1 teaspoon kosher salt, or more to taste    | 1/3 cup fresh mint leaves                 |
| 1 1/2 teaspoons garam masala                | 1/4 cup sliced green onions               |
| 1 teaspoon ground cumin                     | 1 serrano pepper, sliced                  |
| 1/2 teaspoon ground coriander               | 1 limes, juiced, or more to taste         |
| 1/2 teaspoon ground turmeric                | 1/2 cup plain yogurt                      |
| 1/4 teaspoon cayenne pepper                 | salt to taste                             |
| 1 serrano pepper, minced                    | 6 flour tortillas, minced                 |
| 3 cloves garlic, finely chopped             | 1 tablespoon olive oil, or as needed      |
| 1 1/2 teaspoons finely chopped fresh ginger |   |

## Directions

- 1 Cut potatoes into 1/4-inch cubes. Transfer into a pot of cold water. Stir in salt and bring to a boil over high heat. Simmer over medium heat until cubes are tender but still hold their shape, about 15 minutes. Drain potatoes in a colander and set aside.
- 2 Heat olive oil and butter in a skillet over medium heat. Add onion. Cook and stir until softened and translucent, about 5 minutes. Meanwhile, combine 1 teaspoon kosher salt, garam masala, cumin, coriander, turmeric, and cayenne in a small bowl for the spice mix.
- 3 Add serrano pepper, garlic, ginger, and the spice mix to the onions. Cook and stir until mixture is well combined, about 2 minutes. Add peas; cook until heated through and slightly tender, about 3 minutes.
- 4 Transfer mixture into a bowl with the potatoes. Add cilantro and lemon juice. Mix with a spatula until filling is well combined, with some potatoes partially mashed. Add more salt if needed.
- 5 Combine cilantro, mint, green onions, serrano pepper, lime juice, and yogurt in a blender. Blend until smooth. Season with salt.
- 6 Spread a few spoonfuls of the filling over one half of 1 tortilla. Fold in half. Repeat with remaining filling and tortillas.
- 7 Heat oil in a skillet over medium heat. Cook each quesadilla until browned and crispy, 2 to 3 minutes per side. Transfer quesadilla onto your work surface and cut in thirds. Plate and serve at any temperature, alongside the chutney sauce.

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