

Curried Samosas

Makes 12 samosas

On Lok, August 2025

Vegetarian Delights

1 tablespoon cooking oil
1 small onion, chopped
1 clove garlic, minced
1 cup cauliflower, roughly chopped
¾ cup green beans, cut into ¼ inch pieces (optional)
1/3 cup diced potatoes
½ cup firm tofu, cut into ¼-inch cubes, drained
1 teaspoon curry powder
½ cup vegetable broth
1 teaspoon soy sauce
½ teaspoon chili garlic sauce
½ teaspoon garlic salt
½ teaspoon sugar
1 teaspoon cornstarch dissolved in 2 teaspoons water
1 package store-bought puff pastry
1 egg, lightly beaten with 1 teaspoon water

1. Heat a stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add onion and cook until translucent, about 2 – 3 minutes. Add garlic and cook until fragrant. Add cauliflower, green beans, potatoes and tofu; cook until vegetables and potatoes are crisp tender, about 3 - 4 minutes. Add curry powder and broth; season with soy sauce, chili garlic sauce, garlic salt and sugar. Thicken with cornstarch slurry (adjust accordingly). Set aside to cool.
2. Preheat oven to 375°F.
3. Roll pastry to 1/8-inch thickness. Cut out 4-inch circles and fill each circle with 1 – 2 tablespoons filling. Moisten edges with water, fold pastry over to form a half circle and seal edges with a fork. Place on a parchment paper-lined baking sheet. Repeat with remaining pastry circles.
4. Brush tops of each samosa with egg wash and bake until puffed up and golden brown, about 15 – 20 minutes.