



BAKED INDIAN SPICED LENTIL SAMOSAS

Thin, crisp, lavash flatbread crust, stuffed with a tasty lentil filling

Yield: 48 Samosas

INGREDIENTS

12 Each	 FULLY BAKED LAVASH FLATBREAD 8 X 11 IN (#15101)
2 tbsp.	Olive oil
1 tbsp.	Fresh Chopped Garlic
1 tbsp.	Fresh Ginger, grated
1 lb	Dry Lentils
3/4 C	Carrots, small dice
1 C	Scallions, sliced, green and white parts
1 Each	Fresh Jalapeno or Serrano Chili
2 tsp.	Garam Masala
2 tsp.	Ground cumin
1 tsp.	Indian Chili Powder
28 fl.oz.	Crushed Tomatoes
1 C	Fresh cilantro, chopped
1/4 C	Olive oil



DIRECTIONS

- 2 Rinse Lentils under cold water and let drain.
- 3 In a heavy bottomed pot, heat olive oil, add garlic, and ginger, and sauté until fragrant.
- 4 Add scallions, chopped chili pepper, and carrots. Saute until scallions wilt. Add spices and mix well.
- 5 Add lentils, water, and crushed tomatoes, and stir to combine.
- 6 Bring to a boil, then lower heat and simmer until lentils are soft but still retain their shape.
- 7 When lentils are cooked, and the majority of the liquid has been absorbed into the lentils, remove from heat, and stir in the cilantro leaves. Let filling cool before using.
- 1 Cut a Richs lavash flatbread into 4" squares, place 1 heaping tablespoon of filling in the center of the square. Brush the edges of lavash with water, then fold to form a triangle. Seal the edges by pressing down with the flat side of a bench scraper, or the back of a chefs knife. Place Samosas on a lined sheet pan, and brush with a mixture of the 1/4 c olive oil, and 2 tsps. Garam Masala. Bake at 400 F until crisp, and golden in color.