

Rainbow Samosas

Makes: 50 servings

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Ingredients	Weight	Measure
Sweet potatoes	17 lb	50 cup
Carrots	4 lb	13 cup
Garlic	5 oz	33 Tbsp
Olive oil	25 oz	50 Tbsp
Coriander	2 oz	50 Tbsp
Salt	2 oz	6 tsp
Orange juice	33 oz	4 cup
Vinegar, Apple Cider	8 oz	50 Tbsp
Honey	16 oz	2 cup
Whole wheat flour	113 oz	17 cup
Green peas	46 oz	8 cup
Arbol chiles		8 Tbsp
Cumin	2 oz	17 tsp
Diced Tomatoes	133 oz	17 cup
Water	46 oz	6 cup



Directions

1. First prepare the filling by slicing the carrots and

potatoes into 1/4 inch coins and toss together with 1/3 of the olive oil, coriander and a 1/3 of the salt.

2. Lay the vegetables on a 14" x 16" baking tray* and roast at 450 degrees F for 15 minutes.

* When cooking 50 using a 2'x4' tray is more convenient.

3. In a large saucepan, combine the orange juice, 1/2 of the apple cider vinegar, honey and cinnamon sticks over low heat. Once this has reduced to 1/3 its original volume pour the glaze over the sweet potatoes and carrots, stir, and allow to cook for another 15 minutes.

4. To make the dough, stir together the flour with 1/3 of the olive oil and the water and gently knead keep moist while prepping the filling by covering the dough with a wet towel.

5. Remove the vegetables from the oven when soft, cool and mash, gently stir in the peas.

6. Separate the dough into 12 (100 for 50 servings) ping-pong ball sized pieces and roll into a ball and flatten with the palm on a lightly floured surface. Roll out into a circle until dough is 1/8" thick and 5" in diameter. Place 3 T of filling in the center and fold the dough around it into a triangle, pinching the edges where they meet each other, in order to completely cover the vegetables.

7. Bake the samosas on a 14" x 16" tray at 350F for 15 minutes until the dough is golden.

8. While Samosas are cooking, prepare the sauce by sautéing garlic in remaining olive oil and arbol chiles for 5 minutes. Then add the tomatoes, remaining apple cider vinegar and cumin let the mixture simmer for 10 minutes.

9. Serve 2 samosas with 2 Tablespoons of the sauce.

10. Enjoy!