

# Phyllo Samosas

Prep: 30 minutes • Cook: 45 minutes

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*Flaky phyllo encases a warmly spiced potato and pea filling scented with ginger, cilantro, and jalapeño, then bakes to a golden crunch. A light, vegan take on classic samosas with irresistible texture and bright, fragrant heat.*

## Ingredients

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- 4 medium potatoes
- 4 cups water
- 1 tsp sea salt
- 1/2 cup green peas
- 1/3 cup cilantro (chopped)
- 1 jalapeño (green)
- 1 tbsp ginger (minced)
- 1 tbsp olive oil
- 1/2 tsp cumin powder
- 1/2 tsp turmeric powder
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/8 tsp cinnamon powder
- a pinch ground cloves (optional)
- a pinch nutmeg (optional)
- 10 phyllo sheets (defrosted)
- 1/3 cup olive oil (for brushing phyllo)

## Instructions

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1. Wash potatoes and cut into 1/2-inch cubes (skins can stay on).
2. Add potatoes, 4 cups water, and 1 tsp sea salt to a medium pot. Bring to a boil and cook on high for 15–20 minutes, until a fork slides easily to the center.
3. Drain well and let potatoes cool for 10 minutes (do not rinse).
4. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
5. Mash cooled potatoes in a bowl. Add green peas, chopped cilantro, jalapeño, minced ginger, 1 tbsp olive oil, cumin powder, turmeric powder, 1/2 tsp salt, pepper, cinnamon powder, and pinches of cloves and nutmeg (if using). Mix well and adjust seasoning to taste.
6. Divide the filling into 10 equal balls.

7. Place 1 phyllo sheet lengthwise on a dry surface (keep remaining sheets covered with a damp towel). Brush with olive oil, then fold the right third toward the center and the left third over it to form a long rectangle. Brush again with olive oil.
8. Place one ball of filling at the bottom-left corner. Fold into a triangle up the strip, repeating until you reach the top; tuck the end underneath to seal. Repeat with remaining sheets and filling.
9. Arrange samosas on the prepared baking sheet and brush tops with olive oil.
10. Bake at 375°F for 20–25 minutes, until golden brown.
11. Serve hot, optionally with cilantro-mint or tamarind chutney.

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**Tags: Vegan, Indian, Appetizer, Snack, Baked, Nut Free**

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