

## Ragi Samosa filled with Cucumber, Peas and Cashew nut Recipe

### Ingredients

- 220 Gram Ragi Flour
- 120 ml Water
- 1/2 tsp Ajwain
- To taste ,Salt

### For the Filling:

- 1/2 tsp Cumin Seeds
- 5 Gram Ginger, chopped
- 1 Nos Green Chillies, chopped
- 20 Gram Cashew nuts
- 20 Gram Raisins
- 2 Nos Cucumber
- 1/2 tsp Turmeric Powder
- 40 Gram Peas (boiled)
- 25 Gram Potatoes (boiled)
- To taste Salt
- Few sprigs Fresh Coriander
- Few sprigs Mint leaves
- 250 ml Canola Oil



### Instructions

- Sift ragi flour in a ceramic bowl; add water and mix well to have the consistency of a pancake batter
- Cook the batter in microwave for 30-40 sec. Remove from the microwave and allow it to cool
- Knead semi-hard dough by adding more ragi flour, ajwain and salt, then let it rest
- Heat a pan, sauté cumin until it begins to sizzle. Add ginger, green chillies, cashew nut and raisins
- Cook for another 1-2mins; quickly add chopped cucumbers, turmeric powder, boiled peas, and potatoes to the pan
- Mix everything well and sauté for 3-4 minutes. Season with salt
- Add fresh coriander and mint leaves
- Set aside to cool down for later use

- Divide the dough in to small circles and then flatten it to oval or oblong shapes and cut in to half
- Smear water over edges and join them to make a cone. Fill the cone with mixture and close the edges
- Heat oil in a pan and fry the Samosas until done. Drain them on kitchen paper towel and serve with tamarind or mint chutney