



Air Fryer Samosas

Ingredients

For Samosa Dough

- 2 cups all-purpose flour
- ¼ teaspoons salt
- 2 tablespoons oil, can be substituted with ghee
- ¾ cup water
- ½ teaspoon baking soda

For Samosa Filling

- 2 potatoes, medium to large size, prefer Yukon Gold
- 2 tablespoons vegetable oil, divided
- ½ teaspoon cumin seeds, optional
- ½ teaspoon black mustard seeds, optional
- ½ teaspoon minced ginger
- ½ teaspoon minced garlic
- 1 Thai bird's eye chili pepper, optional, chopped; substitute with jalapeño
- 1 teaspoon salt
- 1 teaspoon turmeric powder
- 1 teaspoon red chili powder
- ½ teaspoon amchur powder, optional (dried mango powder)
- ½ teaspoon garam masala
- 1 cup frozen peas
- 1 teaspoon chopped cilantro, optional

Instructions

1. Boil the Potatoes

- Bring a pot of water to a boil.
- Cut potatoes into quarters.
- Add potatoes, reduce heat to medium, cover, and cook for 20-25 minutes until soft.

2. Make the Dough

- Mix flour, salt, and 1 tbsp oil in a bowl.
- Add water gradually, kneading into a smooth dough.
- Cover with a bit of oil and let it rest for 15-20 minutes.

3. Prepare the Filling

- Drain and peel boiled potatoes, then mash.
- Heat 1 tbsp oil in a pan over medium heat.
- Add cumin and mustard seeds. When they pop, add ginger, garlic, and chili.
- Stir in mashed potatoes, salt, pepper, turmeric, and red chili powder. Cook for 2-3 minutes.
- Add amchur powder, garam masala, and peas. Mix for 30-45 seconds, then turn off heat.
- Stir in cilantro (optional) and set aside.

4. Shape the Samosas

- Roll dough into a log (about 7-8 inches). Cut into 8-9 pieces.
- Roll each piece into a ball, then flatten into a 6-7 inch circle.
- Cut in half to make two semi-circles.
- Shape each into a cone, seal the edges with water, and fill with about 2 teaspoons of filling.
- Seal the top and lightly coat with oil. Repeat for all samosas.

5. Air Fry the Samosas

- Preheat air fryer to 425°F.
- Place samosas in a single layer. Cook for 10-12 minutes, flip, then cook for another 5-7 minutes.
- Check for crispiness; add a few more minutes if needed.

6. Serve & Enjoy

- Serve warm with chutney, aioli, or ketchup!