

Samosa Tart and Mint Mango Chutney

with Caramelised Onion, Cheddar and Peas

Classic 35-40 Minutes • Mild Spice • Veggie



Puff Pastry Sheet



Baking Potato



Onion



Mature Cheddar
Cheese



Mint



Garlic Clove



Tikka Paste



Tomato Puree



Peas



North Indian
Style Spice Mix



Mango Chutney

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, baking tray, grater, frying pan, garlic press, bowl and colander.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	1 roll	1½ rolls	2 rolls
Baking Potato	1	2	2
Onion**	1	2	2
Mature Cheddar Cheese** 7)	90g	120g	180g
Mint**	1 bunch	1 bunch	1 bunch
Garlic Clove**	2	3	4
Tikka Paste	75g	112g	150g
Tomato Puree	1 sachet	1½ sachets	2 sachets
Peas**	120g	180g	240g
North Indian Style Spice Mix	1 sachet	1 sachet	2 sachets
Mango Chutney	1 sachet	1 sachet	2 sachets
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	570g	100g
Energy (kJ/kcal)	4754/1136	834/199
Fat (g)	59.9	10.5
Sat. Fat (g)	31.3	5.5
Carbohydrate (g)	118.5	20.8
Sugars (g)	33.6	5.9
Protein (g)	29.6	5.2
Salt (g)	3.55	0.62

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Bring on the Puff Pastry

Preheat your oven to 240°C/220°C fan/gas mark 9. Remove the **puff pastry** from your fridge.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**. Chop the **potatoes** into 2cm chunks (no need to peel).

Unroll the **pastry** (keeping its baking paper) and lay it onto a baking tray. Using a knife, score a 2cm border all around - be careful not to cut all the way through.

Prick the **pastry** inside the border all over with a fork.



Build your Tart

Once the **potatoes** are cooked, drain in a colander and pop back into the pan. Mix in the **browned onions, peas, garlic** and **North Indian style spice mix**. Season with **salt** and **pepper**.

Once the **pastry** has baked, remove it from the oven. Push down the centre with the back of a spoon.

Use the spoon to gently spread the **tikka sauce** over the base of the **tart**, keeping within the border.



Prep and Bake

When the oven is hot, bake the **pastry** on the top shelf until starting to colour and puff up, 10-12 mins.

Meanwhile, add the **potatoes** to the **boiling water** and cook until you can easily slip a knife through, 10-15 mins.

In the meantime, halve, peel and thinly slice the **onion**. Grate the **cheese**.



Add the Toppings

Scatter the **cheese** over the **sauce**, then top with an even layer of the **potato mixture**.

Return the **tart** to the top shelf of your oven to bake until golden brown, 7-10 mins.

Meanwhile, in a small bowl, combine the **mango chutney** with **half** the **mint**.



Brown the Onions

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **onion** and a pinch of **salt** and **sugar**. Stir-fry until softened and browned, 10-15 mins. Lower the heat as necessary.

Meanwhile, pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Peel and grate the **garlic** (or use a garlic press).

Pop the **tikka pasta** and **tomato puree** into a small bowl. Season with **salt, sugar** (see ingredients for amount) and **pepper**, mix together, then set the **tikka sauce** aside.



Finish and Serve

Once the **tart** is ready, top with dollops of the **mint mango chutney** and sprinkle over the remaining **mint**.

Slice up your **samosa tart**, then share between your plates.

Enjoy!