



Tandoori Turkey Samosa

20 samosas

Ingredients:

1 piece	JENNIE-O® Slow Roasted Shredded Dark Turkey, #8190-16	1 tsp	red chili powder
2"	ginger root	1 tsp	ground cumin
4	Garlic cloves	1 tsp	ground coriander
1 pinch	salt	1 tsp	ground cinnamon
1 tsp	sugar	1 tsp	ground turmeric
4	green serrano chiles	1 tsp	turmeric
1 tsp	saffron stems, infused in 4 tablespoons water (optional)	1 tsp	dried mint
1	lemon (juice and zest)	3 Tbsp	whole milk yogurt
1 tsp	hot chili powder	1 pkg	samosa wrappers

Instructions:

1. Peel the ginger, scraping with the edge of a spoon. Chop roughly.
2. Peel and chop the garlic.
3. In a blender, puree the ginger, garlic and salt with a little water until it becomes a fine paste.
4. Finely mince the green chilies.
5. Add the ginger/garlic paste and the chilies and massage well into the meat. (You may want to use gloves for this to stop your hands from staining and to protect your skin from the heat of the chilies.)
6. Add the saffron water, lemon juice and zest, and massage well into the meat.
7. Combine the dry spices with the yogurt to create a paste.
8. Place the turkey on a foil lined baking tray.
9. Pour the sauce over the meat until every piece of turkey has a good covering.
10. Cover with plastic wrap and allow let sit for one hour. There is no need to place in the fridge, but if you do, make sure you allow time for the turkey to come back to room temperature before cooking.
11. Cook at 350 °F for 20 minutes. Break apart gently. Before serving, sprinkle with freshly squeezed lemon juice.
12. Wrap in samosa wrappers. Fry samosas for three minutes or until the wrapper is golden. Drain on kitchen paper.
13. Serve with a cucumber and mint raita (see recipe).



Cucumber Mint Raita

Ingredients:

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| 2 cups | whole milk yogurt |
| 1 | lemon (zest) |
| 1 | English cucumber (peeled, deseeded and diced) |
| 1 bunch | mint (rough chop) |
| 1 pinch | salt |

Instructions:

Combine all ingredients in a bowl and chill.

Recipe and photo courtesy of

