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Samosa Pot Pie

Sue created this very delicious ethnic pot pie that is healthier than authentic samosas because it's baked instead of deep-fried. According to Sue, the cayenne pepper in this recipe creates a medium-spicy, warm hum in the mouth. (If you like it fiery hot or quite mild, just adjust the amount of cayenne pepper.)

This pie makes a complete meal. Try iced tea or a cold East India Pale Ale to complement the spicy red pepper in the dish, and maybe some mango or cantaloupe slices for dessert. The pie slices are good leftover, too!

2 pie shells (one for top)
1 14-ounce can vegetable broth
2 russet potatoes, peeled, chopped into ½-inch cubes
3 carrots, peeled, chopped fine
1 cup cauliflower pieces, chopped
1/2 medium onion, chopped fine
1/2 cup frozen peas
1/2 tsp. minced garlic
1/4 tsp. cayenne pepper
2 tsp. curry powder
1/2 tsp. salt
Pepper to taste

1. In a large cookpot, combine broth, potatoes, carrots, cauliflower, and onion. Add water to cover and bring to a boil. Reduce heat and simmer until potatoes are tender, about 20-25 minutes. Turn off heat, add peas, and allow to stand for an additional 5 minutes. Drain, reserving 1/4 cup cooking water. (You can save the remaining cooking water for soup.)

2. In a small bowl, mix garlic, cayenne, curry powder, salt, and pepper with reserved cooking water. Pour onto cooked vegetables and gently blend.

3. Turn vegetables into pie shell, press down gently and cover with second pie shell. Crimp edges, trim off excess, poke top with a fork so steam can escape, and bake at 350° for 30 minutes. Let stand for a few minutes before serving.