

## **Baking Instructions for Samosa**

Pre-heat your oven to 350 F or 177 C

Place your frozen Samosa on a parchment paper covered baking sheet

Place it in your pre-heated oven and bake for approximately 35 minutes (rotating once) until the edges are golden and the filling is bubbling through the holes.

Depending on your oven, the time may vary so it is best to check your Samosa periodically to ensure it does not over-bake.

Serve it with the thin slices of mango or with this recipe here:

### **FRESH MANGO CHUTNEY**

2 cups chopped **MANGO**

2 Tb. fresh **LEMON JUICE**

1½ tsp. **APPLE CIDER VINEGAR**

2 Tb. **STONE-GROUND MUSTARD**

¼ tsp. **SEA SALT**

1 clove **GARLIC**, minced

1½ tsp. **HONEY** or alternative

1 small bunch chopped fresh **CILANTRO**

¼ cup finely chopped **RED BELL PEPPER**

¼ cup finely chopped **RED ONION**

¼ tsp. **CAYENNE PEPPER**

In mixing bowl, combine all ingredients, mix well, and serve.

This tastes best if left to set for a few hours.

**ENJOY!**

