

## Raciones para 4

100 g  
Onion

100 g  
Carrot

400 g  
Chickpeas

200 g  
Peas

50 g  
Cashews

30 g  
Spinach

Turmeric

Cumin

Garlic powder

Peppers

Ginger

Rice paper

Yogurt sauce (Optional)

- 1 For the filling, saute the onion with a little bit of oil in the pan. Then add the chopped carrot and let it poche with the onion.
- 2 Then add the remaining ingredients and saute lightly. Finally, add spices to taste and stir to mix all the elements.
- 3 To make the samosas, first immerse the rice paper for 30 seconds in water. Then carefully remove it and spread it on a plate surface.
- 4 Put some stuffing on top and wrap it into a triangle.
- 5 Cook the samosas in a frying pan with a little oil to prevent sticking, 2 minutes on each side until golden brown.
- 6 Serve accompanied by a little yogurt sauce and ready.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/samosas-de-verduras-y-garbanzos/>

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