

Southwestern Samosa⁸⁴ *inspired by* <http://blog.fatfreevegan.com/2009/06/es-samosa-wraps.html> **450 degrees**

2 pounds red or gold potatoes (about 4 medium) 1 medium onion, minced 1 1/2 cup frozen green peas
1 medium tomato, diced or 1 can stewed tomatoes-chop tomatoes and use juice or diced tomatoes
dash of each: cayenne pepper; pepper; cinnamon 1 carrot peeled & grated 4 cloves garlic, minced
1/2 - 1 jalapeno pepper, stemmed, seeded and finely diced 1/2 tea ground coriander 3/4 teaspoon ground cumin
6 whole-grain tortillas or can skip the baking and stuff into a pita 1 can green enchalada sauce

Cook the potatoes, unpeeled, in boiling water until they're tender (pierce easily with a fork). Remove from water and set aside to cool. When cool enough to handle, peel and cut into 1/4-inch pieces. Heat a deep non-stick skillet and add the onion. Cook on medium-high until onion begins to brown. Add peas, carrot, tomato, jalapeno pepper, and 2 tablespoons water or tomato juice. Cook, stirring, until peas thaw. Add remaining ingredients and simmer for about 5-10 minutes, adding water if necessary. Place 1/6 of filling in center of tortilla, fold bottom edge up, top edge down and fold sides over filling. Spray 'seams' side lightly with oil and place on baking pan. Bake for 10 minutes until tortilla is crispy.