



## vegetable samosa burritos;

1. (vehg-tah-bull sah-moh-sah burr-ee-tohz) *noun*. Mashed cauliflower and white beans flavored with mild but flavorful samosa spices, wrapped up in a tortilla
  2. Produces 4-6 servings.
  3. Preparation 60 mins.
4. Oven temperature set to 400.

### Ingredients;

- |  |   |
|--|---|
| 4 c. cauliflower florets                           | 2 Tbsp. vegetable oil                             |
| 1 onion, diced                                     | 3 cloves garlic, minced                           |
| 1 <sup>1</sup> / <sub>2</sub> tsp. ginger, grated  | 1 Tbsp. garam masala                              |
| <sup>1</sup> / <sub>2</sub> tsp. tumeric           | <sup>1</sup> / <sub>2</sub> tsp. ground coriander |
| 1 pinch cayenne pepper                             | 1 14oz can cannellini beans                       |
| <sup>1</sup> / <sub>2</sub> c. water               | 1 Tbsp. lemon juice                               |
| <sup>1</sup> / <sub>2</sub> c. frozen peas, thawed | 5-6 flour tortillas                               |
| 2 c. chopped fresh cilantro                        | 1 Tbsp. maple syrup                               |
| <sup>1</sup> / <sub>4</sub> c. lemon juice         |   |

### Instructions;

1. Cut cauliflower florets, and add to roasting pan and toss with 1 Tbsp. olive oil. Bake approx. 30 minutes, or until tender.
2. Coat the bottom of a large skillet with the remaining oil over medium heat. Add onion, garlic, ginger, garam masala, tumeric, coriander, and cayenne. Sautee until onions soft, approx. 5 mins.
3. Add cauliflower, beans, water, and lemon juice to the skillet. Mash with a potato masher or fork, leaving large chunks.
4. Remove from heat and add peas. Season to taste with salt and pepper.
5. In a food processor, add cilantro, lemon juice, and maple syrup and blend until a chutney is made.
6. Spoon samosa filling into each tortilla, and top with a cilantro chutney and roll into a burrito. If desired, bake for 20 minutes in the oven.