



# Beef Samosa-Style Pockets

with Mango Chutney and Fresh Salad

Family Friendly 45 Minutes



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Ground Beef



Beyond Meat®



Pizza Dough



Red Potato



Mini Cucumber



Yellow Onion



Spring Mix



Green Peas



Mango Chutney



Rice Vinegar



Indian Spice Mix



Beef Stock Powder

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO MANGO CHUTNEY

*This sweet and zingy condiment pairs well with Indian flavours!*

## Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 1 hr.
- Preheat the oven to 450°F.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, large non-stick pan, measuring cups, silicone brush

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat*	2	4
Pizza Dough	340 g	680 g
Red Potato	100 g	200 g
Mini Cucumber	1	2
Yellow Onion	½	1
Spring Mix	56 g	113 g
Green Peas	56 g	113 g
Mango Chutney	4 tbsp	8 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Indian Spice Mix	1 tbsp	2 tbsp
Beef Stock Powder	2 tbsp	4 tbsp
All-Purpose Flour*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

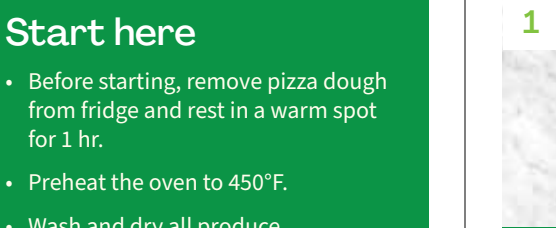
\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### Prep dough

- Sprinkle both sides of **dough** with **flour**.
- With floured hands, divide **dough** into 2 equal pieces (4 pieces for 4 ppl) on a well-floured surface.
- Stretch **each piece of dough** into a 5x8-inch round or oval shape.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (**NOTE:** For 4 ppl, use 2 baking sheets.)



### Assemble pockets

- With floured hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.)
- Divide **beef mixture** and spread across the **bottom half of each piece of dough**.
- Fold the **top half of dough** over **filling**, then crimp edges to seal.
- Brush **1 tsp oil** over **each pocket**.
- Using a knife, make one small slit in the **top of each pocket**.



### Prep and cook filling

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Cut **potatoes** into ¼-inch pieces,
- When hot, add **1 tbsp** (2 tbsp) **oil, onions** and **potatoes**. Cook, stirring often, until **potatoes** are golden-brown and beginning to soften, 3-4 min. Season with **salt** and **pepper**.



### Bake pockets and finish prep

- Bake **pockets** in the **middle** of the oven until golden-brown, 14-18 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)
- While **pockets** bake, thinly slice **cucumber**.
- Add **vinegar, 1 tsp** (2 tsp) **mango chutney** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.



### Cook beef

- Add **beef** and **peas**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **Indian Spice Mix, stock powder, ¼ cup** (½ cup) **water** and **1 tbsp** (2 tbsp) **mango chutney**. Cook, stirring often, until fragrant, 30 sec.

If you've opted to get **Beyond Meat®**, prepare and cook it the same way as the **beef**, until crispy.\*\*



### Finish and serve

- Once **pockets** are cooked, remove from the oven and allow to cool, 3-4 min.
- Add **cucumbers** and **spring mix** to the bowl with **dressing**. Toss to coat.
- Divide **salads** and **samosa pockets** between plates.
- Serve with **remaining mango chutney** alongside for dipping.

Dinner Solved!



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