



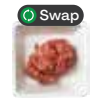
# Beef Samosa-Style Pockets

## with Mango Chutney and Fresh Salad

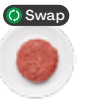
Family Friendly 30-40 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Turkey  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Beef  
250 g | 500 g



Pizza Dough  
340 g | 680 g



Red Potato  
100 g | 200 g



Tomato  
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

**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.

**Pantry items** | All-purpose flour, oil, salt, pepper

**Cooking utensils** | 2 Baking sheets, measuring spoons, silicone brush, large bowl, parchment paper, measuring cups, large non-stick pan

1



### Prep dough

- 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.

- 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.)

2



### 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 the pan is hot, add **1 tbsp** (2 tbsp) **oil**, **onions** and **potatoes**.
- Cook, stirring often, until **potatoes** are golden-brown and start to soften, 3-4 min.

3



### Cook beef

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- 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.

4



### Assemble pockets

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

5



### 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, cut **tomato** into ½-inch pieces.
- 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.

6



### Finish and serve

- Once **samosa-style pockets** are cooked, remove from the oven and let cool, 3-4 min.
- Add **tomatoes** and **spring mix** to the large bowl with **dressing**. Toss to combine.
- Divide **fresh salad** and **pockets** between plates.
- Serve **remaining mango chutney** alongside for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.\*\*

### 3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **beef**, until cooked through, 5-6 min.\*\*

\*\* Cook beef, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.