



Curried Lamb Samosa Pie *(inspired by epicurious.com)*

2 tablespoons vegetable oil
1 medium onion, finely chopped
3 cloves garlic, minced
1 tablespoon minced fresh ginger
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon Garam Masala
1/4 teaspoon cayenne pepper
2 tablespoons curry powder
1/2 teaspoon ground cumin
1 pound ground lamb
1/4 cup dry white vermouth (or white wine)
1/2 cup low sodium chicken stock
1 russet potato
1/4 fresh or frozen peas (optional)
1/4 cup fresh cilantro, chopped
1/2 package phyllo dough, thawed per package directions
1/4 cup melted butter

Heat oil in a large sauté pan until shimmering. Add onion and cook until softened. Add garlic, ginger, salt, pepper, Garam Masala, cayenne, curry powder and cumin. Cook, stirring constantly for 2 minutes. Add ground lamb and sauté stirring to crumble lamb until it is no longer pink. Add vermouth and chicken stock. Bring to a boil, then reduce heat to a slow simmer, cover and cook for 15 minutes, stirring occasionally. Meanwhile prick russet potato with a fork and cook in microwave until done. Scoop cooked potato from jacket and mash well. Remove simmered lamb from heat and stir in mashed potato and frozen peas. Set aside to cool slightly.

Preheat oven to 400. Spray a 9 inch tart pan with removable bottom with cooking spray. Quickly arrange phyllo pastry in layers of 2 sheets each, brushing each layer with butter. Be sure to overlap pastry over sides of pan by at least 4 inches. Repeat layering until there are only 3 sheets of phyllo remaining. Place filling in center of tart pan and fold pastry over to meet in center. Loosely fold up remaining individual sheets of phyllo and arrange on top of tart as a garnish. Brush well with butter. Bake in preheated 400 oven for 35 to 40 minutes, until pastry is a rich golden brown. Serves 6.