



Vege-Steak Samosas

- 1 can Heritage Vege-Steak, drained and diced
- 4 parboiled potatoes, diced
- 1 carrot, finely diced
- 1 onion, chopped
- 6 Baby Bella mushrooms, chopped
- Curry powder to taste
- 1 package won ton wrappers

Mix all ingredients and fry in light olive oil over medium heat until heated through.

Add 1 teaspoon of mixture to center of won ton wrapper. Moisten edges with water. Holding in air to keep filling at bottom, gently pull edges together, sealing them. Place on baking sheet and make sure edges are completely sealed.

Bake at 350 degrees about 10-12 minutes or until browned. Serve with yogurt sauce or chutney.

Submitted by N.R. of North Carolina