



Ingredients for Onion Samosa

- Onion ☐ 3 roughly chopped
- Salt ☐ As needed
- Chilly Powder ☐ 1/2 tsp
- Turmeric Powder ☐ 1/4 tsp
- Garam Masala ☐ 1/2 tsp
- Cumin Powder ☐ 1/2 tsp
- Green Chilly ☐ 2 finely chopped
- Coriander leaves ☐ A few finely chopped
- Wheat Flour ☐ 1 cup
- Oil ☐ 1 tbsp
- Maida ☐ 1 tbsp

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Step 1 - Making Onion Stuffing



- ☐ Take a plate and put three roughly chopped onions into it.



- ☐ Crush it slightly.



- ☐ Add salt of your preference.



- ☐ Add 1/2 tsp of chilly powder.



- ☐ Add 1/2 tsp of turmeric powder.



- ☐ Put 1/2 tsp of garam masala.



- ☐ Add 1/2 tsp of cumin powder.



- ☐ Add two finely chopped green chilly.



- ☐ Add a few finely chopped coriander leaves.



- ☐ Mix it well and keep these stuffings aside.

Step 2 - Making Dough



- ☐ Get 1 cup of wheat flour in a bowl.



- ☐ Add salt as per your preference.



- ☐ Pour 1 tbsp of oil into it.



- ☐ Crumble and mix it. Add enough water to make a smooth dough.



- ☐ Knead it until you get a dough. Let it rest for 15 minutes.



- ☐ Knead again for few minutes.



- ☐ Divide into six equal parts.

Step 3 - Making Samosa Sheets with stuffings



- ☐ Take a piece and dust it with some flour. Roll it thin to get crispy samosas.



- ☐ Place the wheat flour-based sheet on heated Tawa kept at medium heat. Cook it for a few seconds on both sides.



- ☐ Cut into three pieces.



- ☐ Samosa sheets are ready!



- ☐ Take 1 tbsp of maida.



- ☐ Add a little water to make a thick paste.



- ☐ Fold the sheet into a cone alike. Fill 1 tsp of stuffing inside.



- ☐ Close it tightly with the help of the thick paste. That is, seal the edges with maida paste.



- ☐ Repeat the same for all sheets. You'd get 18 samosas for this measurement. It's ready to fry!

Step 4 - Making Onion Samosa



- ☐ Heat oil for frying. Keep the flame with medium heat.



- ☐ Fry till it gets golden brown on both sides.



- ☐ Now, the Onion Samosas are ready to serve!