

# Spiced Rolls with Salad



(makes 15)

350g potatoes cubed

1 tsp veg oil

1 onion diced

1 red pepper diced

50g spinach

150g / can drained chopped tomatoes

1 clove garlic

3cm ginger grated

½ tsp each ground cumin, turmeric, ground coriander

1 tsp garam masala

Filo pastry

Unsalted butter melted

Poppy seeds

Simmer the potatoes for 8 mins until tender, drain and set aside.

Fry the onion on high until golden, reduce the heat and add the pepper and cook for 5 mins more

Stir in spinach, tomato, garlic and ginger and cook for 2 mins then stir in the spices and potatoes and season.

Lay long narrow sheets of filo on the kitchen top – about 10cm x 30cm, brush all edges with butter and spoon 1 tbsp of the mixture at the short end leaving a border. Fold up the edges and roll up.

Put on a baking tray and brush with a little more butter. Bake at 180 degrees for 25 minutes.