

CHILI CHEESE SAMOSAS

INGREDIENTS

- 1 cup CheeseLove cheddar cheese, grated
- 1 cup CheeseLove mozzarella, grated
- · 2-3 green chillies, chopped
- 1/4 cup spring onions, chopped
- Freshly ground black pepper samosa wrappers
- · Oil, for deep frying

INSTRUCTIONS

- In a bowl, mix together cheddar cheese, mozzarella, green chillies, spring onions and black pepper.
- Pold your samosa wrapper into a triangle and fill with the cheese filling before sealing the the triangle.
- Deep fry for 2-3 minutes over a medium flame or until golden brown. Serve hot for that perfect cheese pull.





