**SPICY PEA AND POTATO PASTRIES**

**Equipment**
- Chopping boards
- Sharp knives
- Wooden spoon
- Baking trays
- Serving platters
- Frypan

**Ingredients:**
- 1 tablespoon olive oil
- 400 grams (about 3) desiree potatoes, diced and peeled
- 1 brown onion, finely diced
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- ½ tsp salt
- ¼ tsp ground turmeric
- 1/3 cup vegetable stock
- 1 cup frozen peas
- ⅛ cup finely chopped mint
- 3 sheets frozen puff pastry
- Greek yoghurt, to serve

**Method**

1. Heat oil in a large frying pan over medium-high heat. Add the potatoes and onion and stir until well coated in oil. Reduce heat to medium and stir in the cumin, coriander, salt and turmeric. Cook until aromatic.

2. Add the stock to the pan and stir to combine. Increase heat to high and bring to the boil. Reduce heat to low and cook, covered, stirring occasionally to prevent the potatoes sticking to the bottom, for 7 minutes. Add the peas and cook for 5 minutes or until potatoes are tender.

3. Transfer the mixture to a bowl to cool for a while to room temperature. Add the mint.

4. Preheat the oven to 220°C. Line 2 baking trays with baking paper.

5. Lay the pastry sheets onto a clean surface. Cut each sheet evenly into 4 squares. Divide the cooled potato mixture among the pastry squares and lightly brush the edges with a little whisked egg. Bring all the corners of the pastry squares together and press edges to seal. Brush lightly with remaining egg. Place on the lined trays.

   Bake for about 12 minutes or until golden brown.
6. Serve immediately with the yoghurt.