

Momos



For the filling:

Minced chicken

Diced onions

Garlic paste

Ginger paste

Salt

Cumin powder

Coriander powder

Chilli powder

Soya sauce

-these ingredients are all mixed together to make a meat mixture to fill the momo

For the dough:

Plain flour

Salt

Water

-these ingredients are kneaded together to make a dough

For the momos, take a small ball of dough and flatten it into a circular shape. Once flattened, add the meat to the dough and fold around to make a dumpling-like shape. Steam the uncooked momo for ~15 minutes until well cooked.

For the Nepali tomato achar:

Tomatoes (chopped)

Diced onion

Garlic paste

Ginger paste

Salt

Coriander powder

Red chilli powder

Turmeric

-simmer ingredients in a pot for 10-15 minutes (until water dries out)
(the second dip is ketchup)