

## Momos Recipe

Preparation Time: 1 hour

Cooking Time: 20 minutes

Serves: 2 servings (8-10 momos approx.)

Ingredients	Ingredients	Ingredients
1 cup flour	Ginger Garlic paste 2.5 tablespoon	7-8 Soaked Red Chillies
Salt	Green Chilli paste 1 tablespoon	1/4 <sup>th</sup> cup Onions
Oil	Soya Sauce 1 tablespoon	1/4 <sup>th</sup> cup Capsicum
1/2 cup water	Red chilli sauce 1 tablespoon	1 teapoon Green Spring Onions
1/2kg minced chicken or	Momos steamer	½ tablespoon sugar
1/2kg mixed vegetables	2 Chopped Tomatoes	

## Momos process

**Step 1 :** Take an empty bowl and add 1 cup flour in it, add a little salt as per your taste.

**Step 2 :** Add 1 tablespoon oil, give it a good mix and add 1/4<sup>th</sup> Cup water. Make sure you add water gradually.

**Step 3 :** Make a medium soft dough and now cover it with a cloth. Rest it for 10-15 minutes.

**Step 4 :** Take ½ kg minced chicken (Veg people can take ½ kg mixed vegetables).

Add Ginger- Garlic paste 1.5 tablespoon.

Add Green chilli paste 1 tablespoon.

Add Soya Sauce 1 tablespoon.

Add Red chilli sauce 1 tablespoon.

Add salt as per your taste

**Step 5 :** Now mix this carefully with a tablespoon. Our stuffing is ready!

**Step 6 :** After resting for 10-15 minutes, take the dough and start taking out small portions from it. Roll it into a thin sheet.

**Step 7 :** Put the stuffing in the middle of this thin sheet, don't forget to apply water on the edges. Now make pleats on half side and then join the pleated side with plain side.

**Step 8 :** Similarly make momos of the remaining dough.

**Step 9 :** Take a steamer plate and grease it with oil. Put the momos in the steamer and steam them for approximately 12 minutes. Momos are ready!

## Let's prepare the Gravy!

**Step 1 :** Chop tomato slices and put them into mixer container

Add 7-8 soaked red chillies, you can add water as well to make it more spicy.

Add 1 tablespoon Ginger-Garlic paste and blend it.

**Step 2 :** Take a small pan and add 4 tablespoon oil and make sure to keep it on high flame.

Add 1/4<sup>th</sup> cup of Onions.

Add 1/4<sup>th</sup> cup of Capsicum and mix them properly.

**Step 3 :** Now pan fry the steamed momos for 1 minute.

This will avoid the momos getting soggy in the gravy.

Take them out after 1 minute.

Similarly pan fry all momos.

**Step 4 :** Add 1 tablespoon Garlic and mix them with Onion and Capsicum.

Mix it properly.

**Step 5 :** Now add the already prepared paste Tomato-Chilli paste and cook it for 1 minute.

Sprinkle 1 teaspoon Green Spring Onions.

Add 1 tablespoon Soy Sauce.

Add 1 tablespoon Vinegar and salt as per your taste.

**Step 6 :** Mix the batter properly and add 1/4<sup>th</sup> cup Water into it.

Keep stirring it and cook it for 2 minutes.

Add ½ tablespoon sugar.

**Step 7 :** Add the momos into the gravy and keep stirring it.

Your devil momos are ready!

**Step 8 :** Serve them in a small container along with gravy, you can also sprinkle some spring onions for garnishing the serving.

**Enjoy your Meal!**