# Steamed Paneer Momos ( ES ) ( OP I )

| Serving: 1 | Veg |
|---|---|

## Ingredients

- **For the stuffing:**
- 1/4 cup grated & water squeezed out cabbage
- 2 tbsp grated paneer
- $1/4$ cup finely chopped capsicum
- 2 tbsp finely chopped onions
- 2 tbsp finely chopped coriander leaves
- 2 nos. garlic cloves, grated
- 1 tsp grated ginger
- 1 tsp finely chopped green chillies
- Salt to taste
- **For the red chutney:**
- 1 tomatoe
- 1 green chilli
- 4 garlic cloves
- 1 tsp oil
- Salt to taste
- 2 tsp finely chopped coriander leaves
- **For the dough:**
- 1/4 cup wheat flour
- $1/4$ tsp salt
- 1 tsp oil
- Warm water to knead

## Preparation Method

- **For the momos**
- 1. To prepare the dough, combine the wheat flour, salt and oil together, using a little water at a time bind them together to form a soft dough. Keep it covered with a wet cloth and let it rest aside.
- 2. Combine all the ingredients of the stuffing and mix well. Keep aside.
- 3. To shape the momos, divide the dough into equal size balls. Take one part, give it a round shape using your hands and roll it using a rolling pin as thin as possible.
- 4. Fill some stuffing in the center of the circle, lift both the sides and seal them together as shown in the picture. Keep aside and cover with a wet cloth. Follow the same steps for all the remaining momos.
- 5. Once done, steam these momos in the momo stand or idli stand for 15 minutes in a medium flame.
- **For the chutney**
- 6. To make the chutney, take some water in a pressure cooker. Add the tomatoes, garlic and chillies and pressure cook it for 1 whistle. Turn off the flame after 1 whistle and let the steam release on its own.
- 7. Once the steam releases, take out the tomatoes, garlic and chillies and let it cool. After they are cooled, blend it in a mixer to a smooth paste without adding any water. Then take it out in a bowl, add salt, mustard oil and coriander leaves. Mix and serve.
- 8. Serve the momos hot immediately with the chutney.