



Warm momo salad (L)

Serving: 1

Veg

Ingredients

- 1/4 cup chopped carrot
- 1/4 cup chopped baby corn
- 4-5 broccoli florets
- 1/4 cup chopped cabbage
- 2 tbsp chopped capsicum
- 2 tbsp chopped onions
- 1 spoon olive oil
- 1 tbsp garlic-ginger paste
- salt and pepper to taste
- Oven roasted purple yam
- For dressing :
- 1 tsp soya sauce
- 1 tsp chives
- 1 tsp hot red sauce
- 1 tsp honey
- 1 tbsp fried burnt garlic for garnish

Preparation Method

- Take a pan , add olive oil , once hot , add onions , capsicum , saute fo 3-4 minutes , than add al the other veggies , Cook for 2 minutes
- Than add ginger garlic paste , salt and pepper .Mix well .keep aside
- For dressing : Add all the ingredients , mix well.
- While serving , take the veggies mixture on a plate , pour the dressing , mix well and garnish with burnt garlic
- enjoy