**CHICKEN MOMOS**

Ingredients

* Chicken mince 1 cup
* Refined flour 2 cups
* Salt to taste
* Spring onions with greens chopped 2
* Ginger chopped 1 inch piece
* Green chillies chopped 2
* Garlic chopped 5-6 cloves
* Soy sauce 2 teaspoons

Method

Step 1

Combine flour and salt in a bowl, mix well. Add sufficient water and knead into a soft dough. Combine minced chicken, spring onions, ginger, green chillies, garlic, soya sauce and salt together and set aside.

Step 2

Divide dough into sixteen small portions. Shape them into balls and roll out thinly. Put a teaspoon of the filling in the middle. Bring all edges together to the centre, making small tight pleats.

Step 3

Pinch and twist the pleats to ensure that the momo is closed tightly. Steam in a steamer for about twenty minutes.

Step 4

Serve hot with tomato-garlic sauce.