

# Tasty Momo Recipe



## Ingredients

Here are the essential ingredients for making delicious momos:

- **Dough:**2 Cups All purpose Flour
- Water (as needed)
- 1/2 teaspoon Salt
- Fillings: 500g Chicken or Cabbage
- 1 small Onion, finely chopped
- 2 Garlic cloves, Minced
- 1 tablesoon Ginger paste
- 1 Green chilly, finely chopped (Optional)
- Salt and Pepper and Timmur to taste
- 1 tablespoon soya sauce

## Directions

1. Prepare the dough; In a bowl, mix the flour with salt. Gradually add water and knead until you form a smooth dough. Cover and let it rest for 30 minutes.
2. Prepare the fillings: In another bowl, combine the chicken or banda, chopped onion, garlic, ginger, and green chilli. Season with salt, pepper and soy sauce according to your taste.
3. Divide the dough into small balls. Roll each ball into a thin circular disc.
4. Place a spoonful of fillings in the center of each disc.
5. Fold the edges and press to seal properly.
6. Steam the momos in steamer for around 15-30 minutes.

## Nutritional Information

*Note:* The following table provides an approximate Nutritional breakdown per serving:

Component	Value	Notes
Calories	Approximately 300KCal	
	Breakdown	20% Protein, 50% Carbs, 30% Fats
Fiber	3g	N/A

## Watch the Video

Checkout this video tutorial on making delicious momo:

