**MOMO**

**Nepal**

Ingredients

* 500 g  chicken mince (or veg)
* ½   red onion, finely chopped
* ¼ cup  coriander, finely chopped
* 2 tsp  fresh minced ginger
* 2 tsp  minced garlic
* ½ tsp  ground coriander
* ¼ tsp  turmeric
* ¼ tsp  ground cumin

2 tbsp vegetable oil or melted butter

* salt to taste

60  round wonton wrappers

**For Filling**: place all ingredients in a large bowl mix to combine. Cover and set aside.

**Wrapping:** Place a steamer with water in the base over high heat. Lay out wrappers on the bench, and moisten around the top edge of each wrapper using a wet brush. Place half a flat tablespoon of filling in the centre of each wrapper, and almost fold in half. Gradually bring sides together from one end whilst making a few pleats in one side and curving the momo so it sits upright. Repeat with remaining wrappers and filling.

Steam for 8-10 minutes, or until wonton wrappers are tender.  Serve immediately. It can also be fried or have it in some soup!

**Why I like this dish?**

It is such a social dish by that I mean, you have one person doing the chopping, another person wrapping the momo, loads of laughing and gossiping at the same time- all about the teamwork! This is that one ‘must-have’ dish whenever I go back home since I’m always away at uni and don’t make it just for myself.