

Chicken Momos

Ingredient	Quantity	Unit
Minced Chicken	200	Grams
Chopped Garlic	15	Grams
Chopped Ginger	10	Grams
Chopped Green Chilli	1	No.
Chopped Spring Onion	20	Grams
Chopped Coriander	5	Grams
Chopped Onions	40	Grams
Salt		Taste
Soya Sauce	5	MI
Aromat Powder	5	Grams
Rice Paper Sheet	1	Pkt
Water	400	MI
Refined Oil	100	MI

Method:

1. For the Momo Filling – In a bowl add the minced chicken, chopped garlic, chopped ginger, chopped green chilli, chopped spring onion, salt, chopped onions, soya sauce and aromat powder. Mix well.
2. For the Skin – Take a deep bowl, add room temperature water and soak the rice paper sheet for 1 min.
3. Now, place the soaked sheet on a chopping board and add the momo filling and wrap it.
4. For the Pan Frying – In a non-stick pan, add refined oil and heat it. Then pan fry the momos on both sides for a minute each, till both sides are crispy.
5. Serve hot with Momo Chutney!