



# Shri's Momo

A RECIPE BY SHRI NAIK

Momos are steamed dumplings that are very popular in Nepal and can be made with a wide variety of fillings. This recipe was provided by Shri Naik for our Nepali Night In. This recipe uses ready made wrappers but if you have time they are easy to make from scratch.

## Ingredients

- Momo/dumpling wrappers -
- 1 cup - cooked chicken (shredded). For vegetarian replace chicken with finely diced mushroom or shredded vegetables.
- 1 small onion, finely chopped
- 1 tablespoon - sesame oil
- 1 1/2 teaspoon - light soy
- 1 teaspoon - minced garlic
- 2 tablespoons - chopped coriander leaves
- Salt and pepper

## Directions

- Defrost ready made wrappers (if using)
- Mix the other ingredients together in a bowl
- Place 1 teaspoon of mixture on wrapper. Lightly wet the edge and pinch closed to form momo
- Steam in bamboo steamer for 10 minutes
- Serve hot with chilli sauce or Nepali pickle

To mark 30 years since its first funded school was opened, PTN is running a 12-month campaign in 2021. '30 For 30' aims to raise £50,000 to help 30 schools improve their teaching provision and facilities for pre-primary school children aged 1-5 years old.