



Nepali Momo

🕒 30 Minutes

Directions

- Mix all ingredients in a large bowl.
- Hold wrapper on one palm, and put one tbsp of filling mixture in the centre. With the other hand bring all the edge together to the centre, making pleats.
- Pinch and twist the pleats to ensure the absolute closure of the stuffed dumpling. This holds the key to good tasting, juicy dumplings.
- Heat up steamer, oil the steamer rack well. This is critical because it will prevent dumplings from sticking.
- Arrange uncooked dumplings in the steamer.
- Close the lid, and allow steaming until the dumpling are cooked through, about ten minutes.
- Take the dumplings off the steamer and serve immediately.
- Serve with Tomato Achar.

Ingredients

- 1 lb lean ground meat (50 % lamb or chicken & pork works best)
- 1 cup red onion, finely chopped
- 1/2 cup green onion, finely chopped
- 1 cup tomatoes, finely chopped
- 3 tbsp cilantro, chopped
- 1 tbsp fresh garlic, minced
- 1 tbsp fresh ginger, minced
- 1/4 tsp nutmeg, freshly grated
- 1/2 tsp turmeric powder
- 1 tbsp curry powder
- 3 red chillies, minced
- 3 tbsp cooking oil
- Salt and pepper, to taste
- Dumpling wrappers