

Nepali Chicken Momos



Ingredients

- 1 lb ground chicken
- 1 cup finely minced onion
- ½ cup finely chopped green onions,
- 2 tablespoon finely minced ginger
- 1-1.5 tablespoons momo masala
- 1 tablespoon salt
- ¼ cup melted ghee or butter
- ¼ cup warm water
- 36-40 dumpling wrappers about 3.5" diameter

Instructions

- In a medium bowl, combine ground chicken with finely chopped onions, green onions, ginger, ghee, spices, and salt.
- Slowly add water to mix the ingredients. You don't want the momo mix to be too watery. Let it rest for an hour in the fridge (or at least 15 minutes).
- When ready to start wrapping, take about 1 tablespoon momo filling and place it on a momo wrapper and fold them to your desired shape. You may need more or less depending on the shape of the wrapper. You will need to little water on the edges of the wrapper to help seal during wrapping.
- Fill a steamer with water and grease the steamer basket with oil or line it with parchment paper.
- Bring the water to a boil. Steam dumplings for 10-12 minutes (or longer if your wrapper is thick and large in size) and gently shake the steamer basket and transfer it directly onto your plate.
- Enjoy it hot with your favourite dipping sauce! We recommed a tomato achar