

# THE FOOD SAFARI & HOME ELECTRONICS FAIR



## **Pan fried Spicy Momos** **Recipe by FIFTH SEASON RESTAURANT**

8	steamed Momos
1 tbsp	chopped ginger
½ tbsp	chopped garlic
2 tbsp	fresh red chilli paste
½ tbsp	chopped green chilli
2 tbsp	tomato ketchup
1 tbsp	refined oil
1 tbsp	finely chopped coriander leaf
1 tbsp	finely chopped Spring onion

### **Method**

1. Deep fry the steamed momos until brown.
2. Take a pan, heat the oil to saute chopped ginger, garlic and red chilli paste for 1 minute.
3. Add chopped green chilli and tomato ketchup and saute for another 1 minute.
4. Add the fried momos and chopped coriander leaf to toss it well in the sauce.
5. Serve garnished with spring onion.