



# In The Kitchen



## PORK GINGER MOMOS

HOSTED BY

**Owner/Chef Prarthana Pandey of Dalle Momo**

### SHOPPING LIST

#### PORK GINGER MOMOS

1 pound ground pork  
1 large purple onion, minced  
1 tbsp ginger paste  
1 tbsp garlic paste  
¼ tsp turmeric  
1 ½ tsp salt  
1 tbsp paprika  
1 tbsp gram masala  
1 tbsp cumin  
1 tbsp coriander  
⅓ cup canola oil  
Wonton wrappers

#### MILD SAUCE

2 cans roma tomatoes  
1 large yellow onion, minced  
¼ tsp turmeric  
1 tbsp cumin  
1 tbsp coriander  
⅓ cup of sesame seeds  
2 tbsp canola oil  
Chili crisps for spice (optional)  
Seeds for garnish

### DIRECTIONS

This recipe makes about 20-25 momos.  
Add pork and minced red onion to a large bowl, and set aside.  
In a small bowl mix turmeric, salt, paprika, cumin, coriander, and ginger. Add seasonings to pork and red onion mixture, mix with gloved hands or metal spoon. Turmeric will stain.  
Using one wonton wrapper, place 1 tbsp of pork mixture in the middle of the wrapper. Wet fingers and pinch one side of the wrapper and pleat the wrapper all the way around. It should look like curtains.

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### DIRECTIONS CONCLUDED

You can steam the momo for 10 to 15 minutes or fry them in a pan with a little canola oil, until the skin of the wrapper is nice and crispy.

Steamed momos last about two days in the refrigerator. If fried, enjoy the momos same day.

Freeze momos for up to two weeks in freeze-safe ziplock bags or in vacuum sealed bags.

### Chef's fun fact

Chef Pandey is from Kathmandu, Nepal, where momos and samosas are typical of the local cuisine. She learned to cook from her mom, and she's continued bringing her culinary expertise to the Birmingham scene since 2023. Visit with Dalle Momo each Saturday at the Market!

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