

# NEPALESE MEAT MO MO

## DIRECTIONS:

1. Mix all ingredients together (except for wonton/dumplings) in a bowl.
  2. Take mixed ingredients and begin putting around 1 ½ teaspoons of the paste on each wrap (shape it however you'd like – make sure paste does not come out of wrap). Should be able to make around 10
  3. wraps. When wraps are ready, put them in a steaming bowl (with little holes in bowl).
- \*You can steam your Mo Mo's or fry them (medium heat until browned).
4. Steam for at least 10-15 minutes (until shining).
  5. Now, you can serve your Mo Mo with the hot & spicy tomato pickle!



### Ground meat (your choice of meat)

½ lb dry onion (make it a paste or chop it finely)

5 teaspoon paste of dry garlic

¼ oz green onion (chopped very finely)

¼ oz cilantro (chopped very finely)

2-3 teaspoon salt (to your taste)

1 ½ pack of wonton wrap or 150 piece dumpling wrap

½ oz butter

5 teaspoons cumin powder

2 teaspoons curry powder

2 teaspoons chili powder



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