

Spicy Garlic Momo Sauce

This Spicy Garlic Momo Sauce is a perfect dip that enhances the flavor of your momos with a punch of heat and aromatic garlic. Quick and easy to prepare, it's a must-have for any momo lover!


10 min

Total time

easy

Difficulty

60

kcal / serving

Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon vinegar
- 1 tablespoon chili paste
- 1 clove garlic, minced
- 1 teaspoon sesame oil
- 1 teaspoon sugar
- A pinch of salt
- 1 teaspoon chopped green onions (for garnish)

Steps

- 1 In a small bowl, combine soy sauce and vinegar.
- 2 Add chili paste and minced garlic, mixing well.
- 3 Stir in sesame oil and sugar until dissolved.
- 4 Taste and adjust salt as needed.
- 5 Garnish with chopped green onions before serving.