

Gravy Momo with Kazi Farms Kitchen Chicken Momo

By now, most of us in Dhaka have a very specific Ramadan rhythm: the clock starts shouting at us around late afternoon, the kitchen gets crowded, and the iftar table slowly turns into a tiny, edible festival. The classics will always be there, but every year there's also that one item people quietly reach for because it feels lighter. Not "diet food," just something that doesn't steal the joy of eating.

That's where momo slips in without trying too hard.

Momo didn't start as a Dhaka craving, of course. It's a dumpling that travels across the Himalayas, from Nepal to Tibet and beyond, shaped by street corners, winter air, and the kind of hunger that needs warmth more than fireworks. And even

"bridge" food. If you're easing into a meal after fasting, steamed dumplings are gentler than another round of deep-fried bites, still satisfying, still meaty, but not oily-heavy. You get warmth, protein, and a clean savouriness that makes your first glass of water feel even better.

Now, if you want to turn this into something that looks like you planned your iftar spread, go for Gravy Momo. Think of it as momo's saucy cousin: dumplings sitting in a bold, tomato-based, aromatic soup that's spicy, tangy, and deeply slurpable.

Gravy Momo at home What you'll need

For the momos —

1 pack Kazi Farms Kitchen Chicken Momo (keep frozen until cooking)



Steam the momos straight from frozen until hot and cooked through (follow pack directions). Keep covered so they stay soft and juicy. Also: don't refreeze once defrosted. Build the base. Heat a little oil in a pan, add tomatoes, and let them soften for a couple of minutes. Add the aromatics. Stir in chilli, garlic, ginger, cumin seeds, turmeric, and salt. Cook for about 5 minutes until everything smells properly awake. Blend it. Move the mixture to a blender. Add sugar, coriander, toasted sesame seeds, chicken

stock, and lemon juice. Blend until smooth. Taste and adjust salt/lemon. Serve. Pour gravy into bowls, drop in the steamed momos, top with coriander and a little chilli oil. On an iftar table, gravy momo does something smart: it feels indulgent, but it's still steam-first, broth-y, and balanced. The kind of dish that lets you enjoy the spread without needing a nap halfway through Taraweeh.

By K Tanzeel Zaman



when it shows up here, in our own loud, busy, sauce-loving way, it still keeps that original promise: soft wrapper, juicy centre, steam rising, first bite quieting the room for a second.

Kazi Farms Kitchen Chicken Momo fits neatly into that Ramadan logic. It's not asking you to abandon the fried stuff. It's just giving the table a pause, a steamed, savoury break between crunch and sweetness. The more-than-enough-generous chicken filling, with seasoning in each momo, is wrapped in a wheat flour pastry. Nothing complicated, which is exactly why it works: the taste doesn't fight everything else on the table. It blends.

And the best part? Momo plays well with iftar because it can be treated like a

For the gravy (tomato soup sauce) —

- 400g tomatoes, roughly chopped
- 1 red chilli, chopped (adjust to your tolerance)
- 3 garlic cloves
- 1 tsp ginger (grated or finely chopped)
- 1 tsp cumin seeds
- 1 tsp turmeric
- Salt, to taste
- ½ tsp sugar (just to round it out)
- A small handful of coriander
- 1 tbsp toasted sesame seeds
- 100ml chicken stock
- 1 tsp lemon juice

To finish —

Coriander + chilli oil (optional, but highly recommended) **How to make it**