



Roasted Pumpkin Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 of 1 small pumpkin seeded, peeled, and cubed

1 can of coconut milk

1/2 cup of water or chicken/vegetable stock

2 or 3 tbsp of red curry paste*

2 or 3 tbsp of fish sauce*

4 or 5 tbsp sugar*

1 red bell pepper julienned

1 cup edamame*

1 cup of green peas

1/2 cup of chopped carrots

1 cup of steamed jasmine rice

Instructions

I got my inspiration from Thai Chili, a restaurant in Reno, NV. I loved the uniqueness of the pumpkin in this dish. I added my own twist by roasting the pumpkin instead of steaming. I also used edamame as my protein instead of tofu. This dish serves four

people or two very hungry people. :)

Turn broiler on high and roast pumpkin until slightly golden. Meanwhile, bring coconut milk, fish sauce, sugar, and curry paste to a boil. Reduce heat and add bell pepper, carrots, edamame, green peas, and roasted pumpkin. Simmer until bell pepper and carrots are soft. Serve with steamed jasmine rice.

*Tips: Adjust sugar, curry paste, and fish sauce to your liking. Also, you can substitute edamame for chicken, shellfish, or tofu.