

**Pumpkin and Sweet Potato Curry**

**Season:** Autumn

**Type:** Side/main dish

**Source:** http://thaifood.about.com/

**Difficulty:** Easy

**Serves:** 35 tastes

**Fresh from the garden:** pumpkin, beans, silverbeet, kaffir lime leaves

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| **Equipment:**Chopping boardChef’s knife PeelerLarge frying panWooden spoonmeasuring spoonsscalessieveblenderjuicergrater | **Ingredients:*** 1.8kg Pumpkin
* 800g Sweet Potato
* ½ can Coconut milk
* 3 Kaffir lime leaves
* Coriander
* 6 silverbeet leaves
* 200g green beans
* 1 can Chickpeas
 | **Curry Sauce:*** 1 ½ cans Coconut milk
* 3 Garlic cloves, chopped
* 5cm piece Ginger, sliced
* 3 tsp Coriander
* 1 tbs Cumin
* 1 tsp Turmeric
* 1 tbs Soy sauce
* ½ red Chilli, seeds removed, chopped
* juice of 1 Lime
* 1 tbs Fish sauce
* 3 tsp finely grated Palm Sugar
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**What to do:**

1. Chop pumpkin and sweet potato into 1 cm cubes.
2. Place all ingredients for the curry sauce into a small food processor and mix until smooth.
3. Place 1 tsp olive oil in pan, pour in curry sauce plus 1 cup water and heat until boiling. Add kaffir lime leaves
4. Add pumpkin and sweet potato, cook for 10-15 minutes until vegetables are tender.
5. Meanwhile slice green beans and separate stems and leaves of silverbeet, chopping each finely.
6. Add the silverbeet stems, then the beans and chick peas, cook for 5 minutes.
7. Add silverbeet leaves, cook until wilted.
8. Stir through remaining coconut milk and garnish with coriander.