



Pumpkin curry

Serves 4

- 1 tbsp sunflower oil
- 3 tbsp Thai curry paste. Red is hotter than green so choose whichever you prefer
- 2 onions, finely chopped
- About 1kg of pumpkin cut into cubes approximately 2cm
- 250ml vegetable stock
- 400ml can coconut milk
- 400g can chickpeas, drained and rinsed
- 2 limes
- naan bread, to serve

1. Heat the oil in a frying pan and gently fry the curry paste with the onions, for 2-3 mins until fragrant.
2. Stir the pumpkin or squash into the pan and coat in the paste, then pour in the stock and the coconut milk.
3. Bring everything to a simmer, add the chickpeas, then cook for about 10 mins until the pumpkin is tender.
4. Squeeze the juice of one lime into the curry, then cut the other lime into wedges to serve alongside.
5. Warm the naan breads under the grill or in the microwave according to the pack instructions.