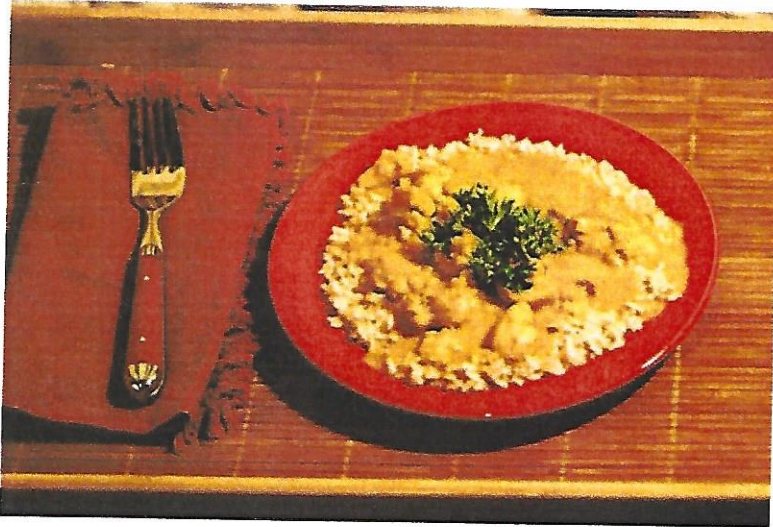


Pumpkin Curry



Ingredients

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| 2 chicken breast halves - cut into small chunks | 1 inch piece fresh ginger, finely chopped |
| 1 tablespoon olive oil | 1 tablespoon ground coriander |
| 1 cup packed Farmer's Market Pumpkin | 1 tablespoon ground cumin |
| 1 tablespoon butter | 1 pinch ground turmeric |
| 1 onion, chopped | 1 teaspoon red pepper flakes |
| 2 cloves garlic, chopped | 1/2 cup canned coconut milk |

Directions

Season the chicken pieces with salt and pepper. Heat the olive oil in a large skillet over medium heat. Add chicken to the skillet; cook and stir until browned on the outside and cooked through. Remove from the heat and set aside. Melt the butter in a separate skillet over medium heat. Add onion, garlic and ginger; cook and stir until onion is transparent. Season with coriander, cumin, turmeric, and red pepper flakes. Continue to cook and stir until spices are fragrant. Add pumpkin, cooked chicken, coconut milk and chicken broth. Season with salt to taste. Cook for 15 to 20 minutes over medium heat. Serve over rice. Add more pumpkin for a thicker curry or more Chicken broth to cut thickness.