

# INDIAN FRIED PUMPKIN

## Ingredients

*1/2 cup oil for frying*

*1 large onion, sliced*

*1/2 tsp cumin seeds*

*3 cups bite sized uncooked pumpkin*

*1 tsp chopped ginger*

*1 tsp pressed ginger*

*1 tsp chili flakes*

*Pinch of salt*

*1 tsp brown sugar (optional)*

*1 tsp grated coconut (optional)*

*Pinch gram masala (optional)*

*1 1/4 cup water*



## Directions

Heat oil in a frying pan. Put in onion with cumin seeds and heat until seeds pop and brown a bit.

Add pumpkin and sauté a few minutes and stir around.

Mix ginger, garlic, and chili flakes together with a bit of salt and add. Add brown sugar, grated coconut, and gram masala if desired.

Add water and cook covered until the pumpkin is soft – about 15 minutes.

## Notes:

Can substitute coconut milk for water. Server over rice.