THAI PAD PUMPKIN

INGREDIENTS

2 tablespoons oil
2 cloves garlic finely chopped
2 butternut pumpkin chopped into small cubes
3 eggs
2 tablespoon oyster sauce
2 tablespoon light soy sauce
2 teaspoon sugar
¼ cup vegetable stock
2 spring onion, finely chopped
1 bunch of washed and torn THAI basil

METHOD

1. heat oil in pan until very hot. Add garlic and stir fry until golden brown.
2. Add pumpkin, stock, oyster sauce, soy sauce, and sugar.
3. Stir together and cover for 3-5 minutes or until pumpkin is starting to soften.
4. Add spring onion, stir and then break eggs into the pan.
5. Remove from heat and stir. The egg should cook through even away from heat.
6. Stir through basil. Serve hot