

## PUMPKIN MADRAS CURRY

- 1 tablespoon of vegetable oil
- 1 brown onion
- 700 g pumpkin, diced
- 1 teaspoon garam masala
- 2 teaspoons madras spice mix
- 3 cloves garlic, finely chopped
- 400 g chickpeas
- 2 curry leaves
- 1 cup vegetable stock
- 1 cup chopped coriander
- 4 silverbeet or rainbow chard leaves, washed and sliced
- 200 mls coconut milk

Pumpkin madras  
curry.

200g	16 onions
garam masala	8 large b.n pumpkins
200g	3 knobs of garlic.
madras spice	curry leaves
400g x 8	coriander.
chickpeas	4 s-beet leaves
veg stock	
400ml x 8	
coconut milk.	

Heat oil in a large saucepan over a medium to high heat. Fry the onion for 3-4 minutes then add the garlic and cook for 1 minute.

Reduce the heat and stir in the garam masala and madras spice mix.

Next add the pumpkin, curry leaves, vegetable stock and coconut milk. Stir to combine and bring to the boil. Reduce heat to low, cover and cook for 12-15 minutes. Stirring occasionally.

Check the pumpkin is tender then add the silverbeet and chickpeas.

Cook, covered for 3-4 minutes. Remove from heat and transfer to serving bowls. Stir through chopped coriander and serve.