



# PUMPKIN LAKSA

## Ingredients

- Half a medium grey pumpkin
- Tenderstem broccoli, approx 6-9 stems
- 1 Lemongrass stalk, whole
- 1 can of chickpeas
- 1 large onion, chopped
- Egg noodles, 110g, cooked as per package instructions
- Chicken stock - 400ml
- 1 chilli, red or green - the more you add the spicier it will be.
- 1 thumb of ginger, chopped
- 2 cloves of garlic, chopped
- ½ tsp paprika
- ½ tsp chilli powder/flakes
- ½ tsp salt
- ½ tsp pepper
- Oil
- To garnish: coriander and mint

Serves 4

## Method

Slice the pumpkin in half and scoop out the guts and seeds. Save the other half for other recipes! Cut the pumpkin into long wedges, drizzle with olive oil, and season generously with paprika, salt, and pepper. Cook the pumpkin at 200°C for 45 mins or until tender.

Drain the chickpeas then pour onto a baking tray. Drizzle with oil, and then season with paprika, chilli powder/flakes, salt and pepper. Place in the oven and cook for around 30-40 minutes or until crunchy. Add some broccoli to the tray halfway through.

In a large pot heat 2 tbsp of oil over medium heat. Add the onion and cook until beginning to brown. Add the lemongrass, chilli, garlic, and ginger and cook for 1 min.

Add the stock and half of the cooked pumpkin and simmer for 5 mins.

Take out the lemongrass, add a few leaves of mint and coriander and blend until smooth. Add more stock for a thinner soup and add more pumpkin for a thicker soup.

Spoon the soup over the egg noodles and garnish with broccoli, chickpeas, pumpkin, mint, and coriander.

