



bit spicy

Indonesian pumpkin & prawn curry (Gulai Udang Dengan Labu Kuning)

This Indonesian pumpkin & prawn curry is much easier than its name! Hot and tangy, with dried lime leaves, lime juice and coconut milk; substitute the prawns for diced red pepper if you want a vegan version. We used our Padang blend, and 'secret sauce' made with galangal for that subtle SE Asian flavour (but don't worry if you've only got the ginger version of 'secret sauce' in the freezer - it will still be delicious!) **serves 4-6**

- 2 tbsp vegetable oil
 - 1 carton [Indonesian Padang](#) curry blend
 - 300ml ['secret sauce'](#)
 - 400 ml coconut milk
 - 1 stalk lemongrass, trimmed and finely chopped
 - juice of a lime
 - 350g pumpkin, cut into small pieces (about 1.5cm cubes)
 - 250g large raw prawns
 - coriander to garnish
1. Heat the oil in a large pan and fry the spices gently until fragrant.
 2. Add the lemongrass, 'secret sauce' and coconut milk and bring to the boil. Simmer gently for up to an hour. Add a little water if the sauce is too dry.
 3. Add the pumpkin and cook until tender, then add the prawns and cook until pink.
 4. Add lime juice to taste, and serve with rice and a scattering of coriander.