

Stir-Fried Pumpkin (?? ??)



Ingredients

- 1/2 butternut pumpkin or equivalent
- 2 tsp salt
- 1 tsp minced garlic
- 1 tsp sugar
- 1 tsp sesame seeds

Method

1. Slice pumpkin into thin (1/2cm) bite-sized pieces, place in strainer with salt, and sit for 30 minutes.
2. Rinse the pumpkin and stir-fry in sesame oil along with all other ingredients until it is soft, stirring regularly so that it doesn't burn.

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