

# Butternut Squash with an Indian flare

Try this with Thanksgiving dinner.

- Leena Ezekiel, [thali supper club](#)

## INGREDIENTS

- 1 medium butternut squash peeled and diced into 1/2 inch pieces
- 1 tsp black or yellow mustard seeds
- 1/2 cup well packed curry leaves (available in Indian stores)
- 1/2 tsp turmeric powder
- 1/2 tsp cayenne pepper
- 1/2 tsp cumin powder
- 2 tbsp vegetable oil
- 1 tsp sugar
- Salt to taste

## DIRECTIONS

- Heat oil in a wok or deep frying pan.
- Add the mustard seeds and curry leaves and cover as it will start to pop and sizzle.
- Add the diced butternut squash and all the dry ingredients and stir well to coat the squash.
- Cover and cook on medium heat, stirring occasionally until butternut squash is soft but not pulpy. About 20 minutes. You can add a splash of water if it dries out.
- Enjoy with flat breads.

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