Less than 1 hour

Serves 4

Ingredients:

- 2 large butternuts, cut into wedges or rings
- 2 Tbsp (30ml) olive oil

Curry paste:

- 2 cloves garlic, chopped
- 1 serrano chilli, chopped
- 1 Tbsp (15ml) green curry paste
- 5cm knob ginger, grated
- Handful fresh coriander
- 1 stalk lemongrass, chopped
- ½ Tbsp (8ml) turmeric
- 2 Tbsp (30ml) peanut or olive oil
- 2 onions, finely chopped
- ½ cup (125ml) vegetable stock
- 2 cans (400g each) coconut milk

For serving:

- Noodles
- Chopped coriander
- Grated coconut
- Lime wedges

Method:

1. Preheat oven to 200°C.
2. Place butternut in a roasting pan and drizzle with olive oil.

3. Bake at 200°C for 20-25 minutes to brown.
4. Place curry paste ingredients in a food processor and blitz until you have a paste.
5. Heat 2 Tbsp (30ml) peanut or olive oil in a large pan and sauté onions.
6. Add paste and fry for a minute or two.
7. Add vegetable stock and coconut milk.
8. Simmer for about 15 minutes or until thickened.
9. Add roasted butternut wedges and simmer for another 5-8 minutes to soak up the flavour.
10. Serve with noodles, chopped coriander and grated coconut, with lime wedges on the side.

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