

Kaddu (Sweet and Sour Butternut Squash)

- 1 tablespoon olive oil
- ¼ teaspoon ground turmeric
- 1 small onion, finely diced
- 1 tablespoon minced fresh ginger
- ¼ teaspoon chili powder
- 1 small butternut squash (about a pound)
peeled, seeded and cut into ½ inch cubes
- ½ teaspoon salt
- 2 medium tomatoes, cut into ½ inch cubes
- 1 tablespoon lime juice, plus more as needed
- 1 tablespoon light brown sugar

In a large deep pan over medium-low heat, warm the oil and swirl in the turmeric. Add the onion and sauté until it just starts to soften, 3 to 4 minutes. Add the ginger and chili powder, and cook for 1 minutes. Add the butternut squash and salt, cover and cook until the squash is tender, 10 to 15 minutes.

Stir in the tomatoes, lime juice and brown sugar. Reduce the heat to low, cover and cook until the tomatoes are soft but still retain their shape, about 5 minutes. Remove from the heat, taste and adjust the lime juice and salt according to taste.