

# NYBG

SENSATIONAL SEEDS  
CHEF RECIPES

## LONG ISLAND CHEESE PUMPKIN WITH COCONUT AND CURRY

Prepared by Manuela and Matthew Perez  
of B-Blossom Catering  
Sensational Seeds Event  
Serves 8–10

### Ingredients

- 2 pounds Long Island pumpkin seeded, peeled, and cubed
- 3 ounces vegan butter (or non-vegan butter)
- ¼ cup almond, coconut or soy milk or any milk of your choice
- 2 ounces chopped onions
- 1 clove of garlic, minced
- 1 ounce curry powder
- 1 package of coconut milk powder
- 2 tablespoon vegan chicken seasoning



### Instructions

In a medium saucepan cook pumpkin in lightly salted water until soft and drain set aside.

In a medium saucepan on medium heat add butter, onion, garlic, and curry powder. Sauté for three minutes, add milk, coconut and seasoning. Add everything to pumpkin mix, simmer and serve.