

# Moroccan Pumpkin Bake

Recipe from  
Spicecraft

Make a better burger than you could ever buy with these tasty "KFC" burgers from Spicecraft!

Prep time: 30 Min - 24 Hrs

Cook time: 25-40 Min

## Method

Preheat oven to 180C.

Place onions in the bottom of an oven proof dish, place the pumpkin on top.

Add the cream, sprinkle the Moroccan rub on top, then place the cubes of butter over the top.

Place dish in the oven & cook for about 30-40 minutes until pumpkin is cooked, Halfway through cooking give everything a little stir to mix.

Once cooked remove from the oven & eat!

## Ingredients

2 small onions, chopped  
1/4 pumpkin, about 600 gm, cut roughly into 2 cm cubes  
150 ml cream  
1 Tbsp Moroccan Rub  
1 tsp Smokey Garlic Salt  
25 gm butter, cut into small cubes



Great as a side  
dish to any meal.

To Serve: A perfect addition to any Roast or make it the star of the show with a subtle salad on the side.