

ผักทองผัดไข่ใส่โหระพา

PUMPKIN AND THAI BASIL

FAK TONG PAD KHAI SAI HORAPA

SERVES 2 TO 4

This is a wonderful traditional dish for the fall, when squash are at their peak. The combination of sweet, earthy pumpkin and spicy Thai basil is a match made in heaven. You can try kabocha, butternut, delicata, or any favorite winter squash in place of the pumpkin—I love to ask the farmers at the Union Square Greenmarket if they have new varieties to try.

- 2 cups peeled and cubed pumpkin or winter squash (2-inch cubes)
- 2 tablespoons vegetable oil
- 2 cloves garlic, chopped
- 2 eggs

- 1 cup whole Thai basil leaves
- 1 fresh red Thai long chile, thinly sliced into rounds
- 2 tablespoons oyster sauce
- 1 teaspoon brown sugar (optional)
- Hot steamed jasmine or brown rice

Bring a large pot of water to a boil. Add the pumpkin and blanch for 5 minutes, until just tender. Drain and rinse under cold water to stop the cooking. Set aside.

Heat the oil in a wok or a sauté pan over medium-high heat. Add the garlic and sauté, stirring, until golden and aromatic, about 2 minutes. Add the eggs and stir to break the yolks, but do not scramble. Cook for 1 to 2 minutes, until the eggs are still soft but cooked through. Add the blanched pumpkin, the Thai basil, chile, oyster sauce, and brown sugar, if using, and cook for another 3 to 5 minutes. Remove from the heat and serve with steamed jasmine or brown rice.

