



Kabocha Pumpkin with Ebi

Level: Easy

Prep Time: 10 minutes

Serves: 5

Cook Time: 20 minutes



2 lbs. kabocha pumpkin (Japanese pumpkin)

$\frac{1}{2}$ cup water

2 Tbsp. shoyu (soy sauce)

2 Tbsp. brown sugar

10 pieces ebi (dried shrimp)

Dash of salt (optional) - (See Notes 2)

Cut pumpkin in half and remove the seeds from the pumpkin. If you don't want to leave the skin on the pumpkin, cut the pumpkin into smaller, manageable strips and remove the skin with a vegetable peeler. Cut the pumpkin into 1-inch pieces.

In a large saucepan, mix the water, shoyu, brown sugar, and salt (see Notes 2) until combined. Add kabocha pieces and the ebi. Cover the saucepan with a lid and bring to a boil on medium heat. Once it starts to boil, remove the cover and turn the heat on low. Simmer for 15 minutes, stirring occasionally, or until the pumpkin is soft.

Notes:

1. Be careful when cutting the kabocha pumpkin with a sharp knife. The skin is hard to penetrate.
2. I completely omit the salt when cooking since I use a dark and salty shoyu. If you're using a sweet and mild shoyu, add the dash of salt.