

PUMPKIN AND SWEET POTATO (KUMARA)



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2 cups square sliced sweet potatoes (kumara)

2 cups square sliced pumpkin

$\frac{1}{2}$ cup (or more) streaky bacon

1 teaspoon crushed black pepper

1 tablespoon brown sugar

$\frac{1}{2}$ teaspoon cinnamon

Boil potatoes till soft, remove and drain.

Boil pumpkin till soft, remove and drain.

Fry bacon till brown, then add everything together in the pan and fry together for 5 min.

Recipe and photo: Garry Landman