

Samlor Korkor

Ingredients

- 8 shitake mushrooms, sliced
- 1 eggplant, cleaned and cubed
- 1 cup chopped spinach
- 2 green bananas, sliced
- 2 cups pumpkin, peeled, seeded & cubed
- 1 tbsp minced lemongrass
- 1/2 tsp turmeric powder
- 2 tbsp toasted rice powder (optional)
- 1/2 tsp paprika
- 1 tbsp palm sugar
- 1 tsp salt
- 1 cup coconut milk
- 2 cups water

Directions

1. Thoroughly blend lemongrass, coconut milk, water, paprika, turmeric, and garlic.
2. Combine eggplant, shitake mushrooms, and blended mixture in a large pot.
3. Cover and simmer for ten minutes.
4. Add pumpkin. Cover and simmer for five minutes or until the pumpkin is tender.
5. Add spinach and bananas, cook for five minutes or until tender.
6. Combine palm sugar, salt, and toasted rice powder.
7. Add mixture to the pot, small amounts at a time.
8. Stir and serve.