Ingredients

Total

* 8 carrots chopped
* 2 Green sweet peppers
* 3 onions
* 4 tablespoons vegetable oil
* 2 cans pumpkin
* 60 ounces coconut milk
* 60 ounces vegetable broth
* 8 tablespoons brown sugar
* 2 teaspoons ginger
* Salt and pepper to taste

Procedure

1. Chop the carrots, onions and pepper
2. In a large pan, cook over medium heat until tender
3. In a bowl combine pumpkin, coconut milk, vegetable broth, brown sugar and spices
4. Stir in the cooked vegetables
5. Bring to a boil
6. Reduce heat and simmer for about 10 minutes.