

BUTTERNUT SQUASH WITH FERMENTED BLACK BEANS

(adapted from *The Vegan Chinese Kitchen*)

1 pound butternut squash, cut in big chunks
2 tablespoons grapeseed oil
1 tablespoon Rose Harissa (or any pepper mix you like)
1 tablespoon fermented black beans, coarsely chopped
1 teaspoon sugar
salt to taste
1 cup water
drizzle of sesame seed oil
cilantro leaves

Heat a wok over high heat and add the oil, swirling to coat the sides. Add the harissa, the fermented beans, and let them sizzle for a few seconds until fragrant. Add the butternut squash pieces, stir them well to coat with the oil, sprinkle the sugar on top. Pour the water and season with a little salt. Cover, reduce to simmer for about 10 minutes until tender. If there is still water, you can drain it a bit or reduce by boiling, as long as the squash is not too tender. Add the cilantro and sesame oil right before serving.