



Credits: Refettorio Mérida

# Yucatecan fried pumpkin

## By Refettorio Mérida

**TIP:** Be careful not to overcook the pumpkin to avoid sticking.

### INGREDIENTS

Local pumpkin  
White onion  
Tomato  
Xcatic pepper  
Lard  
Salt  
White cheese

### DIRECTIONS

Wash and disinfect vegetables.

Cut the pumpkins into small squares, white wash and reserve.

Cut the tomato, onion and the Xcatic pepper into small squares. With the help of a pan, sauté the onion and the Xcatic with the lard, cook for 5 minutes over medium heat and add the tomato.

Cook for 5 minutes, add salt to taste, add the pumpkins and stir gently and rectify seasoning.

Serve and sprinkle the cheese at the end.