

# Pumpkins reimagined

#### Benefits

- 1. Helps protect against cancer:

  pumpkin is one of the highest known sources of betacarotene, a powerfull antioxidant that gives pumpkin it's orange colour and is converted into vitamin A in the body.
- 2. Helps regulate blood pressure:

  Pumpkins are a rich source of potasium, an important nutrient for blood pressure control.
- 3. Helps protect against age-related eye problems: Pumpkins contain high amounts vitamin E, vitamin C and betacarotene. These are antioxidants which can help support eye health and protect against degenerative eye damage in older adults.

#### **Eating tips**

- Add some cooked mashed pumpkin to pancake batter!
- Pumpkin seeds are easy to prepare- scoop out the seeds, wash them and let them dry, then bake them on an oiled baking sheet at 120 Celsius for 1 hour!

### Recipes

- Pumpkin porridge from <u>allrecipes.com</u>
- Healthy pumpkin muffins from <u>CookieandKate.com</u>
- Pumpkin, roasted capsicum and spinach damper from healthyfoodguide.com
- Lentil pumpkin and spinach dahl from healthyfoodguide.com
- Pumpkin soup from <u>healthyfoodguide.com</u>

## **Buying tip**

Choose pumpkins that are free from blemishes and heavy for their size!

#### Storage tip

Pumpkins last about a month in a cool dry place!

Williamson

C. Foods that Harm, Foods that Heal. Oxford, UK: Blackwell Science Ltd; 2004.

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