

## Thai Red Coconut Curry with Pumpkin or Squash



*Thai coconut milk red curry with pumpkin or kabocha squash and chicken topped with Thai Sweet Basil and red pepper ... an easy fall dish!*



### Red Coconut Curry & Squash

½ cup chicken or tofu  
1 cup squash or pumpkin (diced)  
A few leaves of Thai Sweet Basil and/or red pepper slices (optional)

#### 16 oz Thai Away Red Coconut Curry sauce

- Peel and dice squash into ¾" chunks. Steam lightly drain and put aside.
- Lightly sauté or blanch meat or tofu, put aside
- In a pot, combine Thai Red Coconut Curry Sauce, squash or pumpkin and chicken/tofu to a boil and simmer (about 5 minutes)
- Before serving, add fresh Thai Sweet Basil leaves, garnish with thin red pepper slices (optional)

Serve in bowl with dish of rice beside. Thai curry very rich so add a spoonful at a time on top of your rice and ENJOY!

Serves 2 to 3 people