



## Red Curry with Chicken & Squash

*Thai coconut milk red curry with chicken and squash, rich, delicious and a favorite of everyone.*

*Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.*

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## RED CURRY WITH CHICKEN AND SQUASH

### Ingredients:

- ½ cup cooked chicken, sliced (substitute beef, pork, tofu or seafood)
- 1 cup cooked kabocha squash (cubed)
- 1 kaffir lime leaf (optional)
- 2 Thai sweet basil leaves (optional)
- 1 350ML pkg Thai Away Red Coconut Curry sauce

### Instructions:

1. Peel and dice kabocha squash into 3/4" chunks. Steam lightly, drain and put aside
2. Lightly sauté or blanch chicken, slice and put aside
3. Heat Thai Away Red Curry Sauce in a medium pot to a gentle boil
4. Add squash and chicken and simmer 5 minutes
5. Before serving, garnish with thinly sliced kaffir lime leaves and Thai sweet basil