



## Red Curry Wrap with Kabocha Squash

*Thai coconut milk red curry in a spinach or sun dried tomato wrap. Excellent lunch on the go...*

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

[www.thaiaway.com](http://www.thaiaway.com)



## RED CURRY WRAP WITH KABOCHA SQUASH

### Ingredients:

- 3-4 12-inch spinach tortilla wraps
- 1 lb. chicken breast
- 1 Kabocha squash, cooked
- 8 green lettuce leaves, washed
- 2 cups brown rice, cooked
- 1 350ML package of Thai Away Red Coconut Curry sauce

### Instructions:

1. Cook brown rice and set aside to cool
2. Use a peeler to remove skin from squash, scoop out seeds, roughly chop and blanch until soft
3. Grill or bake chicken, cool and slice into strips
4. Wash whole lettuce leaves and dry well
5. Heat flat pan and grill tortilla shells for 10 sec on each side (optional)
6. Assemble wraps by placing whole lettuce leaves on shell to protect from moisture
7. Next add squash, chicken and a dollop of Thai Away curry sauce
8. Include a side of curry sauce for dipping