



pumpkin curry

INGREDIENTS

1 can pumpkin

1 can coconut milk (lite or full fat)

2 TBS red curry paste

8 chicken thighs cubed

4 c veggies of choice (fresh or frozen)

1 TBS minced ginger (optional)

Juice from one lime (optional)

INSTRUCTIONS

Mix pumpkin, curry, and coconut milk (and ginger and lime juice if adding) and set aside.

Sauté chicken in oil of choice until cooked through.

If using fresh veggies, remove chicken from pan and set aside cooking veggies in pan until desired cook reached, then add chicken back.

If using frozen, add veggies to chicken and cook together until cooked through.

Combine all ingredients with sauce, serve over rice.