

Thai Pumpkin & Chicken Curry

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-eggplant-recipe-thai>

Ingredients:

- 1 butternut squash or small pumpkin, about 1 1/2 lb., halved, seeded, peeled and cut into bite-size cubes
- 2 shallots chopped
- 3 garlic cloves coarsely chopped
- 1 tablespoon Thai red curry paste
- 1 can unsweetened coconut milk 13 1/2 fl. oz.
- 2 tablespoons asian fish sauce
- 1 lime
- 2 teaspoons firmly packed light brown sugar
- 3 tablespoons corn oil
- 1 pound boneless, skinless chicken thighs cut into bite-size cubes
- 2 tablespoons fresh basil
- thai basil
- rice Steamed, for serving

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 95 milligrams
4. Fat: 53 grams
5. Fiber: 5 grams
6. Protein: 25 grams
7. SaturatedFat: 27 grams
8. Sodium: 810 milligrams
9. Sugar: 9 grams

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