

## **Thai Chicken**

Thai sauce is prepared by mixing one can of coconut milk with one package of Asian Home Gourmet Thai Red Curry or Thai Green Curry sauce.

Stir until dissolved and add bite size chunks of free-range chicken breast.

Add broccoli, carrots, peas or other veggies of your choice and bake in a 350° oven covered for one hour.

This dish heats up well for leftovers.