Chicken Coconut Curry

Ingredients:

- 1 cup dry bulgur * or quinoa
- 2 tsp coconut oil
- 1-10 ounce bag frozen butternut squash
- 1-10 ounce bag cauliflower florets
- 1 lb roasted chicken breast, shredded
- 1 jar coconut curry sauce *
- 1 cup spinach leaves
- 4 tbsp unsweetened shredded or flaked coconut

Directions:

1. In a rice cooker, start bulgur wheat or quinoa with 2 cups water. Let it cook until done.
2. In a large pan, heat coconut oil over medium heat. Add frozen butternut squash and cauliflower. Cover with a lid and let cook for about 5 minutes. Add shredded chicken and curry sauce; cover and let it cook for about 20 minutes more, stirring occasionally to keep the bottom from burning. Then add in the spinach, stir until it's wilted, and remove from heat.
3. Serve the chicken coconut curry with ½ cup cooked bulgur or quinoa. Top with coconut flakes.

*To make this dish gluten-free, use quinoa instead of the bulgur wheat. Also, check the label of your curry to ensure that it is gluten-free as well.