

CocoNUTS for ButterNUTS

This one is a big favorite among my family. I used a smaller squash for this, so if you want to use a large one, just double the recipe.

- 1 Tbsp Coconut Oil
- 1/3 C Yellow Onion, Chopped
- 2 Cloves Garlic
- 1 small-medium Butternut squash, peeled, seeded and cut into bite-size pieces
- 1/2 C Coconut Milk
- 1/2 C 'Chicken' Broth or vegetable broth
- 1 Tbsp Brown Sugar
- 1/4 tsp Thai Green Curry Paste
- 1/3 C Sweetened Shredded Coconut
- 1/4 Cilantro, chopped

Heat oil in skillet and add onions and garlic. Cook until translucent. Add squash and cook for about 2 minutes to blend flavors. Add coconut milk, broth, brown sugar and green curry paste. Stir until combined, cover and lower heat to simmer for 30 minutes. About 5 minutes before it's done cooking, spread shredded coconut onto pan and put into preheated 350° oven or toaster oven until toasted and browned on top (about 3-4 minutes). When squash is done, use slotted spoon to put squash into serving bowl. Turn heat to high and cook remaining liquid for a few minutes until reduced by about 30%, and pour over squash. Sprinkle with coconut and cilantro.

