**Chicken Green Curry and Zucchini**

This is an easy recipe for a rich and spicy weeknight dinner. Curry does not have to be intimidating or difficult to prepare. Use high-quality curry paste and coconut milk to make this dish stand out. Adjust the seasoning to taste based on your personal preferences. Serve with cauliflower rice.

**ingredients**

2 large zucchini, halved and diced

1 lb. boneless skinless chicken breasts, cut into bite-size pieces

1 tbsp coconut oil

2 oz. green curry paste

1 1/2 cans coconut milk

Honey, to taste

Salt, to taste

**directions**

1. Heat coconut oil in a heavy pot or Dutch oven over medium-high heat. Add the curry paste and fry for 2 minutes, stirring regularly.

2. Scoop the heavy coconut cream off the top of the cans of coconut milk and add to the curry paste, cooking for another 2 minutes. Add the chicken and cook for one more minute.

3. Add in the remaining coconut milk and bring the mixture to a simmer. Cook for 10-12 minutes, until the chicken is cooked through.

4. Add in the zucchini and simmer until tender. Add honey and salt to taste.