

GINGER VEGGIE BROWN RICE PASTA

Preparation: 10 min | Cooking: 20 mins. | Servings: 6

INGREDIENTS

1 rotisserie chicken, skin removed, shredded
2 green onions, chopped
1/2 small red onion, sliced
1/2 medium sweet red pepper, chopped
2 cups uncooked brown rice elbow pasta
1 1/2 cups chopped fresh Brussels sprouts
1/2 cup chopped red cabbage
1/2 cup shredded carrots
1 tbsp. coconut oil
2 tsp. ginger paste
2 tsp. garlic paste
1/2 tsp. salt
1/4 tsp. ground ancho chili powder
1/4 tsp. coarsely ground pepper



INSTRUCTIONS

In a Dutch oven, cook pasta according to package directions. Meanwhile, in a large skillet, heat coconut oil over medium heat. Add red onion, ginger paste and garlic paste; sauté 2 minutes. Stir in next seven ingredients; cook until vegetables are crisp-tender, 4-6 minutes. Add chicken; heat through. Drain pasta, reserving 1 cup pasta water. Return pasta to Dutch oven. Add vegetable mixture; toss to coat, adding enough reserved pasta water to moisten pasta. Sprinkle with green onions before serving.