

## BUTTERNUT SQUASH AND THAI-STYLE CURRY SOUP



Total Time  
**45 MIN.**

Serving Size  
**1 1/2 CUPS/375 ML**

Difficulty  
**EASY**

Serve this green curry over rice, glass noodles or with warm flatbread as a hearty soup inspired by authentic Thai flavours.

Yields  
**8**

### INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Verve Green Thai-Style Curry Chicken	1 pouch (4 lb)	1 pouch (1.81 kg)
Campbell's 30% Less Sodium Chicken Broth	2 cups	500 mL
peeled diced butternut squash	2 cups	500 mL
canned chickpeas, drained and rinsed	2 cups	500 mL
baby spinach	2 cups	500 mL
baby kale	2 cups	500 mL
large sprigs Thai basil	8	8

### INSTRUCTIONS

1. Pour soup and broth into large saucepan; bring to simmer. Add butternut squash and chickpeas; simmer for 20 minutes or until softened. Stir in baby spinach and kale; remove from heat. Hold warm for up to 4 hours. Makes 12 cups (3 L).

Ladle 1 1/2 cups (375 mL) soup into shallow bowl. Garnish with sprig of Thai basil.

#### Tip

- Add cauliflower florets and red pepper for a heartier vegetable soup.
- Garnish with chopped cashews and lime wedge if desired.

Tips: