



Total Time
50 MIN.

Difficulty
EASY

Yields
12

Serving Size

This rich and vibrant curry tastes like it's been simmering for hours but actually comes together in less than an hour.



Tip

- Garnish with sliced red chili peppers for a spicy finish.
- Serve over rice noodles instead of rice if desired.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Signature Condensed Butternut Squash	1 tub (4 lb)	1 tub (1.81 kg)
water	4 cups	1 L
coconut milk	4 cups	1 L
red Thai curry paste	1/2 cup	125 mL
chopped red pepper	4 cups	1 L
large shrimp, peeled and deveined	3 lb	
tightly packed baby spinach leaves	12 cups	3 L
steamed basmati rice	8 cups	2 L
chopped cilantro	3/4 cup	175 mL
chopped green onions	3/4 cup	175 mL
chopped peanuts	3/4 cup	175 mL
lime wedges	12	12

INSTRUCTIONS

1. Whisk together soup, water, coconut milk and curry paste; bring to simmer. Cook for 20 to 25 minutes, adding red pepper during the last 10 minutes. Let cool completely. Refrigerate for up to 5 days. Makes 20 cups (5 L).

Heat 1 2/3 cups (410 mL) soup until steaming. Stir in 1/4 lb (113 g) shrimp and 1 cup (250 mL) spinach. Cook for about 3 minutes or until shrimp are opaque. Serve over 2/3 cup (150 mL) basmati rice in serving bowl. Garnish with 1 tbsp (15 mL) chopped cilantro, 1 tbsp (15 mL) green onions, 1 tbsp (15 mL) crushed peanuts and lime wedge.