

CHICKEN AND TOFU GREEN CURRY WITH SWEET POTATO



Total Time
40 MIN.

Difficulty
EASY

Yields
8

Serving Size

This flavourful curry dish is full of chunks of sweet potato and fried tofu for an easy-to-prepare entrée that tastes like it's been simmering for hours.

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 cubed sweet potato	3 cups	750 mL
extra-firm tofu, cut into 1-inch (2.5 cm) pieces	4 lb	
cornstarch, divided	1 cup	250 mL
salt, divided	1 tsp	5 mL
cooked basmati rice	8 cups	2 L
cilantro leaves	1 1/2 cups	375 mL

8 lime wedges

INSTRUCTIONS

1. Pour soup and broth into large saucepan; bring to simmer. Add sweet potato. Simmer for about 15 minutes or until cooked through. Hold warm for up to 4 hours. (Makes 13 cups/3.25 L)

Pat 1/2 lb (250 g) tofu dry; toss with 2 tbsp (30 mL) cornstarch until completely coated. Deep-fry at 350°F (180°C) for about 3 minutes or until golden. Blot dry on paper towel and season with salt.

Arrange 1 cup (250 mL) cooked rice in shallow bowl and top with 1 1/4 cups (300 mL) curry, fried tofu, 2 tbsp (30 mL) cilantro leaves and lime wedge.



Tip

Pat tofu dry with paper towel. The drier the tofu is before coating in cornstarch, the crispier it will be after frying.

Tip: