Campbell's FOODSERVICE MADE TO SERVE™

Total Time	Serving Size
55 MIN.	**1 BOWL**

Difficulty
EASY

Yields
12

With creamy coconut milk and Indian curry paste, this soothing curry makes a warm and inviting vegan dish on any menu.

Tip

• Alternatively, grill naan bread.

• Use mild, medium or hot curry paste, depending on your market.

Tips:

INGREDIENTS	WEIGHT		MEASURE	
canola oil	1/3	cup	80	mL
diced onions	2	cups	500	mL
diced red peppers	2	cups	500	mL
minced garlic	3	tbsp	45	mL
minced ginger root	3	tbsp	45	mL
Indian red curry paste	6	tbsp	90	mL
small cauliflower florets	12	cups	3	L
chickpeas, drained and rinsed	3	cans (540mL each)	3	cans (540mL each)
salt and pepper, each	1	tsp	5	mL
Campbell's Signature Vegan Vegetable Soup	1	pouch (4 lb)	1	pouch (1.81 kg)
coconut milk	3	cans (400mL each)	3	cans (400mL each)
lemon juice	1/4	cup	60	mL
naan breads (each 4.7 oz)				
cooked basmati rice	12	cups	3	L
finely chopped cilantro	3/4	cup	185	mL

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INSTRUCTIONS

1. Heat oil in large rondeau set over medium heat; cook onions, red peppers, garlic and ginger for 3 to 5 minutes or until slightly softened. Add red curry paste; cook for 1 minute. Stir in cauliflower, chickpeas, salt and pepper. Cook, stirring, for 3 to 5 minutes or until well coated and fragrant.

2. Stir in soup and coconut milk; bring to simmer, stirring often. Cook for 15 to 20 minutes or until curry is thickened. Stir in lemon juice. Keep warm for service. (Makes 12 cups/3 L).

3. Preheat oven to 400°F (200°C). Wrap naan in foil; heat until warmed through. Keep warm for service.

Spoon 1 cup (250 mL) rice onto serving dish. Spoon 1 cup (250 mL) curry over top. Top with 1 tbsp (15 mL) cilantro. Serve with naan bread.