



Total Time
55 MIN.

Serving Size
1 BOWL

Difficulty
EASY

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

Yields
12

 **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



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.