

CREAMY COCONUT CHICKEN AND BOK CHOY CURRY



Total Time
MIN.

Serving Size
1 12TH RECIPE

Difficulty
EASY

Yields
12

Nutrition Facts

Serving Size 1 12th recipe

Amount Per Serving

Calories 420

% Daily Value

Total Fat 28g **43%**

Saturated Fat 11g **55%**

Cholesterol 35mg **12%**

Sodium 1570mg **65%**

Total Carbohydrate 32g **11%**

Dietary Fiber 5g **20%**

Protein 11g **22%**

Vitamin A % Vitamin C %

Calcium % Iron %

INGREDIENTS

	WEIGHT	MEASURE
Campbell's Verve Creamy Coconut Chicken Soup	2 pouches (4 lb)	2 pouches (1.81 kg)
matchstick carrots	1 1/2 cups	375 mL
matchstick red peppers	1 1/2 cups	375 mL
green onions, sliced, divided	6	6
Thai green curry paste	1/4 cup	60 mL
canola oil	2 tbsp	30 mL
quartered baby bok choy	8 cups	2 L
lime juice	1/4 cup	60 mL
fish sauce	2 tbsp	30 mL
chopped toasted cashews	3/4 cup	185 mL

INSTRUCTIONS

1. Prepare soup as directed.
 2. Sauté carrots, red peppers, half of the green onions and curry paste in oil for 2 to 3 minutes or until vegetables are tender-crisp.
 3. Stir vegetable mixture into soup; bring to simmer and cook for 3 minutes. Stir in bok choy, lime juice and fish sauce; cook for 2 to 3 minutes or until bok choy is wilted.
- For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 1 tbsp (15 mL) cashews and 1 1/2 tsp (7 mL) of the remaining green onions.