



**Total Time**  
**MIN.**

**Serving Size**  
**1 12TH RECIPE**

**Difficulty**  
**EASY**

**Yields**  
**12**

<b>Nutrition Facts</b>	
Serving Size	1 12th recipe
<b>Amount Per Serving</b>	
<b>Calories</b> 420	
	<b>% Daily Value</b>
<b>Total Fat</b> 28g	<b>43%</b>
<b>Saturated Fat</b> 11g	<b>55%</b>
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 1570mg	<b>65%</b>
<b>Total Carbohydrate</b> 32g	<b>11%</b>
<b>Dietary Fiber</b> 5g	<b>20%</b>
<b>Protein</b> 11g	<b>22%</b>
Vitamin A %	Vitamin C %
Calcium %	Iron %

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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.