



Total Time
30 MIN.

Serving Size
1 1/2 CUPS/375 ML

Difficulty
EASY

Vibrant in colour and flavour, this soup is going to catch the eye of diners and satisfy their hunger!

Yields
8

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	6 cups	1 L
vermicelli glass noodles	1 1/2 lb	750 g
shredded purple cabbage	1/2 cup	125 mL
cilantro leaves	2 cups	500 mL
red Thai finger chili peppers (2.6 oz), thinly sliced	4	4
crushed peanuts	1 cup	250 mL
lime wedges		

INSTRUCTIONS

1. Pour soup and broth into large saucepan; bring to simmer. Add glass noodles; cover and remove from heat. Let stand for 8 to 10 minutes. Hold warm for up to 4 hours.

Arrange 1/2 cups (375 mL) soup and noodles in shallow bowl. Top with 1 tbsp (15 mL) purple cabbage, 1/4 cup (60 mL) cilantro leaves, 1/2 Thai chili and 2 tbsp (30 mL) peanuts. Serve with lime wedge.

Tip

- Julienne snow peas, Thai basil and green onion can also be used as garnishes.
- Top with fried coconut shrimp or poached shrimp if desired.

Tips: