



## **Nutrition Facts**

Serving Size	1 12th recipe
Amount Per Serving	
Calories 510	
	% Daily Value
Total Fat 34g	52%
Saturated Fat 13g	65%
Cholesterol 165mg	55%
Sodium 2100mg	88%
Total Carbohydrate 34g	11%
Dietary Fiber 2g	8%
Protein 23g	46%
Vitamin A %	Vitamin C %
Calcium %	Iron %

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## **INSTRUCTIONS**

1. Prepare soup as directed.

2. Sauté carrots, red peppers, curry paste, garlic and ginger in oil for 2 to 3 minutes or until vegetables are tender-crisp.

3. Stir vegetable mixture and seafood mix into soup; bring to simmer. Cook for 3 to 5 minutes or until seafood is cooked through.

## କୁ Tip

For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 2 tsp (10 mL) each green onions and cilantro.

## **RED THAI SEAFOOD CURRY**

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