



Total Time
50 MIN.

Serving Size
8 FL OZ SAUCE MIXTURE AND 5.5 OUNCES VERMICELLI PER SERVING

Difficulty
MEDIUM

Yields
10

Chicken and shrimp are added to Campbell's® Green Curry Sauce to create a versatile entrée. Serve over vermicelli noodles and top with fresh veggies for crunch.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Green Curry Sauce	1 pouch (3 lb)	1 pouch (13 kg)
Vegetable oil	3 tbsp	45 mL
Garlic, minced	1 clove	1 clove
Onion, large, chopped	1 (6oz)	1 (168g)
Boneless skinless chicken thighs, cubed	1 lb	454 g
Shrimp, large, peeled, deveined, tails removed	1 lb	454 g
Vermicelli noodles	12 oz	340 g
Purple cabbage, shredded	2 cups	500 mL
Bean sprouts	1 1/2 cups	375 mL
Carrots, grated	1 1/2 cups	375 mL
Peanuts, toasted, finely chopped	1/3 cups	75 mL
Cilantro, chopped	1/4 cups	60 mL

Lime wedges (optional)

INSTRUCTIONS

1. Thaw **Campbell's® Green Curry Sauce** according to package directions.
2. Heat vegetable oil in a large stock pot over medium heat-high heat. Sauté garlic and onion for 3 to 4 minutes or until golden.
3. Add chicken to pan and sauté for 4 to 5 minutes or until browned. Add **Campbell's® Green Curry Sauce** to pan and bring to simmer. Simmer for about 10 minutes or until chicken is cooked through.
4. Add shrimp and cook for about 3 minutes or until pink.
5. Meanwhile, prepare vermicelli according to package directions.
6. Divide vermicelli evenly among 10 bowls. Top with curry sauce mixture.
7. Top with cabbage, bean sprouts, carrots, peanuts and cilantro. Serve with lime wedges, if desired.

Tip

Tips:

- Prepare curry mixture ahead and add shrimp just prior to service.
- If using pre-cooked, diced chicken, add at the same time as the shrimp.