



112th recipe
% Daily Value
22%
23%
8%
53%
7%
8%
16%
Vitamin C %
Iron %









For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 1 tbsp (15 mL) yogurt and 2 tsp (10 mL) cilantro.



Serving Size
112TH RECIPE



Yields

INSTRUCTIONS

- 1. Prepare soup with water as directed.
- 2. Sauté curry paste for 2 to 3 minutes or until fragrant.
- 3. Stir curry paste and butter chicken sauce into soup; bring to simmer. Cook for 5 to 8 minutes or until fragrant. Stir in peas; simmer for 3 to 5 minutes or until heated through.