RECIPES > SOUPS, STOCKS & BASES

Thai Coconut Curry Lentil Bowl

Campbell's Foodservice

TOTAL TIME
85 min

SERVINGS
16

A rich and comforting coconut curry bowl, made with roasted butternut squash and sweet potatoes, tender kale, and hearty lentils. Infused with Thai red curry paste and coconut milk, then layered over warm rice. Finished with creamy avocado, crunchy peanuts, fresh herbs, and a hint of chili spice.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Harvest Butternut Squash**
CASE CODE 20538

Ingredients

1 pouch (1.81 kg)	Signature Harvest Butternut Squash
414 mL each	Coconut milk (2 cans)
113 g	Thai yellow curry paste
400 g	Lentils du Puy (green) or Beluga lentils (black)
780 g	Jasmine rice, cooked
1 kg	Kale, chopped
125 mL	Canola oil, divided
11 g / 4.6 g	Each salt and pepper, divided
2 kg	Sweet potato, peeled, cut (2.5 cm/1-in pieces)
1 kg	Cremini mushrooms, halved
4	Ripe avocados, halved, pitted, peeled, cut into 16 slices
150 g	Peanuts, toasted and chopped
53 g	Cilantro, fresh, finely chopped
35 g	Red chili pepper, seeded, thinly sliced

Directions

1. In large saucepan, combine soup, coconut milk and curry paste; bring to simmer. Stir in lentils. Cook for 20 to 25 minutes or until lentils are tender. Hold for service. (Makes 2 L/8 cups.)
2. Cook rice according to package directions and hold for service. (Makes 1 L/4 cups)
3. Preheat oven to 220°C (425°F). Toss together kale, 60 mL (¼ cup) oil and 5 mL (1 tsp) each salt and pepper. Arrange on parchment paper lined baking sheets. Roast for 12 to 15 minutes or until wilted and charred in spots.
4. Toss together mushrooms, remaining 30 mL (2 tbsp) oil, and remaining 2 mL (½ tsp) each salt and pepper. Arrange in single layer on parchment paper lined baking sheet. Roast for 10 to 15 minutes or until tender.
5. In wide shallow bowl, plate in sections

Serving

Spoon 125 mL (½ cup) lentils and 60 mL (¼ cup) rice into serving bowl. Top with 250 mL (1 cup) roasted vegetables, 4 slices avocado, 15 mL (1 tbsp) peanuts, and scant 5 mL (1 tsp) cilantro and 1 mL (¼ tsp) chili pepper.

1-800-461-7687 • © 2026 CSC Brands LP, All Rights Reserved.