



Total Time  
**30 MIN.**

Serving Size  
**250 ML**

Difficulty  
**EASY**

Yields  
**8**

## INGREDIENTS

	WEIGHT	MEASURE
Uncooked basmati rice	3/4 cup	185 mL
Butter	2 tbsp	30 mL
Medium shrimp, cooked	1 lb	454 g
Salt and pepper to taste		
Garlic, minced	2 cloves	2 cloves
Onion, diced	1/2 cup	125 mL
Frozen mixed bell peppers, diced	1 cup	250 mL
Freshly grated ginger	1 tbsp	15 mL
Campbell's® Thai Coconut Curry Concentrated Soup Base	4 cups	1 L
Water	4 cups	1 L
Fresh lime juice	1	1
Fresh cilantro leaves, chopped	2 tbsp	30 mL

## INSTRUCTIONS

1. Cook rice according to package instructions; set aside.
2. Melt butter in a large stockpot or Dutch oven over medium high heat. Add shrimp, salt and pepper, to taste, garlic, onion and mixed peppers to the stockpot. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in ginger until fragrant, about 1 minute.
3. Reconstitute **Campbell's® Thai Coconut Curry Concentrated Soup Base** with water.
4. Add reconstituted Thai Coconut curry base to ingredients. Cook, whisking constantly, until incorporated, about 1-2 minutes.
5. Bring to a boil; reduce heat and simmer until slightly thickened, about 8-10 minutes.
6. Stir in cooked rice, lime juice and cilantro.
7. Serve immediately.