



Total Time  
**45 MIN.**

Difficulty  
**MEDIUM**

Yields  
**10**

Serving Size  
**8 FL OZ PREPARED SAUCE MIXTURE  
PLUS 8 OZ RICE**

Everyone will love this flavour-packed vegetarian curry bowl brimming with fragrance, fresh vegetables and visual appeal.



**Tip**

**Tips:**

- Sauté tofu and vegetables ahead and reserve. Add sauce; heat before serving.
- Garnish with fresh cilantro leaves, if desired.

**INGREDIENTS**

	WEIGHT	MEASURE
Campbell's® Green Curry Sauce	1 pouch (3 lb)	1 pouch (1.3 kg)
Soy sauce, low sodium	3 tbsp	45 mL
Corn starch	2 tbsp	30 mL
Tofu, extra-firm, drained and cubed	1 lb	454 g
Garlic, minced	2 tbsp	15 mL
Fresh ginger, minced	2 tbsp	15 mL
Onion, sliced	1 (5.5oz)	1 (156g)
Zucchini, quartered lengthwise and cut into 1-inch chunks	12 oz	340 g
Baby bok choy, quartered	12 oz	340 g
Jasmine rice, cooked	5 cups	125 L
Sesame seeds, toasted	1/4 cup	60 mL
Green onions, sliced	1/3 cup	75 mL
Red chili pepper, hot, thinly sliced (optional)	1 (5.5oz)	1 (156g)
Salt and/or pepper to taste		



## INSTRUCTIONS

1. Thaw **Campbell's® Green Curry Sauce** according to package directions.
2. In bowl, stir together soy sauce and corn starch; add tofu to marinate.
3. In large saucepan, heat vegetable oil over medium heat-high; sauté garlic, ginger and onion for about 2 minutes or until golden.
4. Add tofu; sauté for about 3 minutes or until browned. Add zucchini; sauté for 2 to 3 minutes or until starting to soften.
5. Add green curry sauce and bok choy to pan; bring to simmer. Simmer for about 10 minutes or until vegetables are tender and sauce has thickened.
6. Divide rice among 8 plates. Top with tofu and curry.
7. Garnish with sesame seeds, green onions, and chili pepper, if desired. Season with salt and pepper.