



Total Time  
**120 MIN.**


Serving & Size  
**SERVING (#4 SPOODLE, 1 CUP)**

Difficulty  
**MEDIUM**

Yields  
**25**

Looking to spice up your menu? Try our delicious Chicken Korma made with Campbell's® Healthy Request® Cream of Chicken Soup, infused with fresh Indian spices like coriander, curry powder, and garam masala. This dish is also an excellent source of protein and good source of vitamin C and Potassium!

<b>Nutrition Facts</b>	
Serving Size	SERVING (#4 SPOODLE, 1 CUP)
<b>Amount Per Serving</b>	
<b>Calories</b> 199	
<b>% Daily Value</b>	
<b>Total Fat</b> 6.3g	<b>10%</b>
<b>Saturated Fat</b> 1.9g	<b>10%</b>
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 294mg	<b>12%</b>
<b>Total Carbohydrate</b> 11.9g	<b>4%</b>
<b>Dietary Fiber</b> 1.5g	<b>6%</b>
<b>Protein</b> 22g	<b>44%</b>
Vitamin A 17%	Vitamin C 10%
Calcium 4%	Iron 7%

 **TIP**

\*80 ounces raw chicken used in recipe.

Perfect served over rice!

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
boneless, skinless chicken breast	5 lb.	80
garam masala		2 tbsp.
ground coriander		1 tsp.
curry powder		1 tsp.
black pepper, ground		1 tsp.
canola oil		1/4 cups
canola oil		2 tbsp.
onion, diced	18 oz.	4 cups
curry powder		1 tsp.
garam masala		2 tbsp.
ground coriander		1 tsp.
garlic, peeled, chopped	3 oz.	1/4 cups
tomato paste	4 oz.	1/2 cups
reduced fat (2%) milk		2 cups
light coconut milk		1 1/2 cups
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea		1 cans



frozen peas	18 oz.	4 1/4 cups
cilantro		3 tbsp.
lemon juice		1/4 cups
fresh Italian parsley, chopped		3 tbsp.

### INSTRUCTIONS

1. In a large mixing bowl, mix chicken with garam masala, coriander, curry powder, pepper and oil. Cover. Let marinate in refrigerator for 1 hour.

CCP: Hold cold at 41°F until needed.

2. In a large sauce pot, heat oil on medium heat. Add marinated chicken. Cook until chicken is golden brown, about 10 minutes. Remove from pan. Dice and reserve.

3. Using the same pan, cook onions on medium heat until caramelized, about 10 minutes.

4. Add curry powder, garam masala, coriander, garlic and tomato paste. Cook for 2 minutes.

5. Add milk, coconut milk, Campbell's® Healthy Request® Cream of Chicken Soup. Simmer for 15 minutes. Add chicken. Simmer for an additional 10 minutes.

6. Add peas, cilantro, lemon juice and parsley. Simmer for 5 minutes.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

7. To Serve: Using a #4 spoodle, portion 1 cup onto plate. Serve immediately.