



Nutrition Facts

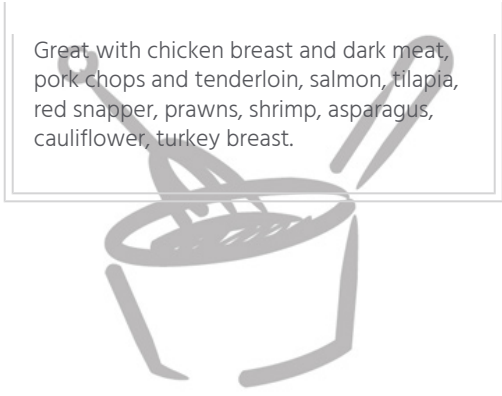
Serving Size	1/4 CUP (2 FL OZ)	
Amount Per Serving		
Calories	58	
		% Daily Value
Total Fat	5.1g	8%
Saturated Fat	2.7g	14%
Cholesterol	2mg	1%
Sodium	143mg	6%
Total Carbohydrate	3g	1%
Dietary Fiber	0.2g	1%
Protein	0.7g	1%
Vitamin A	1%	Vitamin C 0%
Calcium	1%	Iron 3%

 **TIP**

May substitute fresh lemongrass for lemongrass paste.

Add heat with jalapeno or chipotle peppers.

Garnish with chopped cilantro before serving.




Total Time
35 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

Toasted curry and sweet coconut milk combine in this velvety smooth sauce.

Yields
60

INGREDIENTS	WEIGHT	MEASURE
sesame oil		1/4 cups
curry powder		1/4 cups
ginger root		2 tbsp.
lemongrass paste		1/4 cups
unsweetened coconut milk		27 fl oz.
 Campbell's® Condensed Cream of Chicken Soup , 50 oz ea	50 oz.	1 cans
water		32 fl oz.
garlic, peeled, roasted, minced		2 tbsp.

INSTRUCTIONS

- Sauté sesame oil, curry powder, ginger and lemongrass paste in saucepan over medium heat for 1-2 minutes.
- Add coconut milk, *Campbell's®* Cream of Chicken Condensed Soup, water and roasted garlic. Bring to boil, then reduce heat to a simmer for 3-4 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.
- Serve warm.