



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


Nutrition Facts

Serving Size	1/4 CUP (2 FL OZ)	
Amount Per Serving		
Calories	52	
	% Daily Value	
Total Fat	4.4g	7%
Saturated Fat	2.6g	13%
Cholesterol	1mg	0%
Sodium	77mg	3%
Total Carbohydrate	3g	1%
Dietary Fiber	0.2g	1%
Protein	0.7g	1%
Vitamin A	0%	Vitamin C 0%
Calcium	1%	Iron 3%

INGREDIENTS

WEIGHT

MEASURE

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

INSTRUCTIONS

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



TIP

May substitute fresh lemongrass for lemongrass paste – simply dice and put in cheesecloth. Remove cheesecloth before serving. Add heat with jalapeño or chipotle peppers. Garnish with chopped cilantro before serving.

Great with chicken breast and dark meat, pork chops and tenderloin, salmon, tilapia, red snapper, prawns, shrimp, asparagus, cauliflower, turkey breast.