



Total Time
30 MIN.

Serving & Size
1 SERVING (SEE METHOD FOR INSTRUCTIONS)

Difficulty
MEDIUM

Baby bok choy and sauteed shrimp in Campbell's® Reserve Thai Green Curry Sauce, served over jasmine rice.

Yields
20

| Nutrition Facts | |
|---------------------------------|---|
| Serving Size | 1 SERVING (SEE METHOD FOR INSTRUCTIONS) |
| Amount Per Serving | |
| Calories 405 | |
| | % Daily Value |
| Total Fat 23.4g | 36% |
| Saturated Fat 8.1g | 41% |
| Cholesterol 80mg | 27% |
| Sodium 935mg | 39% |
| Total Carbohydrate 37.4g | 12% |
| Dietary Fiber 3.1g | 12% |
| Protein 13.2g | 26% |
| Vitamin A 68% | Vitamin C 115% |
| Calcium 23% | Iron 18% |

| INGREDIENTS | WEIGHT | MEASURE |
|---|---------------|----------------|
| shrimp, 21-25 ct (jumbo), peeled, deveined | 25 oz. | 100 ea. |
| baby bok choy, small, whole head | | 40 |
| olive oil | | 3 tbsp. |
| kosher salt | | 1 tsp. |
| black pepper, freshly ground | | 3 tsp. |
| Campbell's® Reserve® Thai Green Curry Sauce , 3 lb pouch | 3 lb. | 1 bags |
| butter | 8 oz. | 1 cups |
| cooked jasmine rice, hot | 56 oz. | 10 cups |
| cilantro | 3 oz. | 40 sprigs |
| black and white sesame seeds | 2 oz. | 5 tsp. |

INSTRUCTIONS

1. Rinse and drain shrimp. Set in ice until ready to cook.
CCP: Cover and hold at 41°F until needed.
2. In medium size pot, bring water to a boil. Place the bok choy in the water and cook for 3 minutes. Drain and shock bok choy in ice bath. Reserve for later use.
CCP: Cover and hold at 41°F until needed.
3. Heat a large saute pan on medium heat. Add oil, shrimp and half of the salt and pepper. Cook for 4 minutes.
4. Add the **Campbell's® Reserve® Thai Green Curry Sauce** and bring to simmer.
CCP: Heat to 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher.
5. Heat a medium saute pan on low to melt the butter. Add the reserved bok choy and the remaining salt and pepper. Cook for 4 minutes.
6. To Serve:Portion 1/2 cup (#8scoop) of rice in middle of a plate. Arrange 5 shrimp around the rice.Add 2small heads of cooked bok choy.Pour1/4 cup (2 oz ladle) of sauce around and over the shrimp. Garnish with 2 cilantro sprigs and 1/4 tsp sesame seeds. Serve Immediately.

TIP

You can substitute chicken or tofu for a different look.