



Total Time
NOT AVAILABLE

Serving & Size
1 SERVING (1 CUP CURRY, 1 CUP RICE)

Difficulty
EASY

Indulge in Asian fusion cuisine with chicken, bell peppers, water chestnuts and spinach simmered in Campbell's Reserve Thai Green Curry Sauce served over jasmine rice.

Yields
24

Nutrition Facts	
Serving Size	1 SERVING (1 CUP CURRY, 1 CUP RICE)
Amount Per Serving	
Calories 581	
	% Daily Value
Total Fat 20.9g	32%
Saturated Fat 3.6g	18%
Cholesterol 82mg	27%
Sodium 1235mg	51%
Total Carbohydrate 67.1g	22%
Dietary Fiber 2.7g	11%
Protein 29.2g	58%
Vitamin A 19%	Vitamin C 60%
Calcium 5%	Iron 19%

INGREDIENTS **WEIGHT** **MEASURE**

Campbell's® Reserve® Thai Green Curry Sauce		3 qt.
soy sauce		3/4 cups
boneless, skinless chicken breast, thinly sliced	72 oz.	
baby spinach	14 oz.	14 cups
red bell pepper, cut into strips	2 lb.	7 5/8 cups
water chestnuts, canned, sliced, drained	10 oz.	3 cups
green onion, chopped	11 oz.	3 cups
cilantro, minced	1 oz.	1 cups
lime juice		1/4 cups
cooked jasmine rice, hot	134 oz.	1 1/2 gallons
cilantro, sprigs	2 oz.	24 ea.

INSTRUCTIONS

1. In a large sauté pan, heat green curry and soy sauce. Add chicken slices and simmer 12-15 minutes.
2. Stir in spinach, red pepper strips and water chestnuts and simmer 2-4 minutes. Finish curry with scallion, cilantro and lime juice before serving.*
3. Serve 1 cup curry mixture ladled over 1 cup of rice. Garnish with a cilantro sprig.