



Total Time  
**20 MIN.**

Serving & Size  
**SERVINGS (1/2 CUP)**

Difficulty  
**EASY**

Yields  
**30**

A bold and fresh cucumber salad with tofu and cilantro to give this salad a fresh summer feel. Finished with jalapeño and Campbell's® Reserve Thai Green Curry Sauce.

<b>Nutrition Facts</b>	
Serving Size	SERVINGS (1/2 CUP)
<b>Amount Per Serving</b>	
<b>Calories</b> 195	
	% Daily Value
<b>Total Fat</b> 12.9g	<b>20%</b>
<b>Saturated Fat</b> 3g	<b>15%</b>
<b>Cholesterol</b> 8mg	<b>3%</b>
<b>Sodium</b> 430mg	<b>18%</b>
<b>Total Carbohydrate</b> 14.8g	<b>5%</b>
<b>Dietary Fiber</b> 2.5g	<b>10%</b>
<b>Protein</b> 6g	<b>12%</b>
Vitamin A 1%	Vitamin C 14%
Calcium 15%	Iron 12%

**INGREDIENTS**

	<b>WEIGHT</b>	<b>MEASURE</b>
cucumber, peeled, cut into 1" cubes	24 oz.	5 cups
extra firm tofu, diced	18 oz.	2 3/4 cups
jalapeño pepper, seeded, chopped	5 oz.	1 1/8 cups
celery leaf	6 oz.	3 cups
cilantro, finely chopped	1 oz.	2 cups
<b>Campbell's® Reserve® Thai Green Curry Sauce</b>	48 oz.	6 cups
chives, chopped	2 oz.	1 332/997 cups
French fried onions	8 oz.	4 cups

**INSTRUCTIONS**

1. In a medium size mixing bowl add the cucumber, tofu, jalapeño peppers, chives, celery leaves and cilantro. Mix well.
2. Add the Green Curry sauce and fried onions. Mix well.  
CCP: Hold for cold service at 41°F until needed.
3. To Serve: Using a 1/2 cup scoop (no. 8), portion serving into bowl. Serve immediately.



**TIP**

For additional protein, try adding poached or roasted chicken.

For optimum flavor, use fried shallots from an Asian market.