



Total Time
20 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Yields
20

Great side dish encompassing carrots, sweet potatoes, onion, cauliflower, broccoli simmered in Campbell's Reserve Thai Green Curry sauce.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 367	
<small>% Daily Value</small>	
Total Fat 21g	32%
Saturated Fat 3.5g	18%
Cholesterol 23mg	8%
Sodium 918mg	38%
Total Carbohydrate 38.9g	13%
Dietary Fiber 4.3g	17%
Protein 8g	16%
Vitamin A 88%	Vitamin C 80%
Calcium 5%	Iron 6%

INGREDIENTS

WEIGHT

MEASURE

Campbell's® Reserve® Thai Green Curry Sauce	6 lb.	
carrot, sliced into coins	2 lb.	7 1/2 cups
sweet potato, peeled, cubed	2 lb.	6 3/4 cups
yellow onion, cut into wedges	1 lb.	
cauliflower, florets	2 lb.	6 cups
broccoli, florets	2 lb.	5 3/4 cups
tomato, seeded, cut into wedges	1 lb.	
cilantro, whole bunch(es), chopped	1 oz.	1 ea.

INSTRUCTIONS

1. In large skillet, bring Campbell's® Reserve® Thai Green Curry Sauce to a simmer.
2. Add carrots and sweet potatoes. Simmer 5 minutes, covered on low heat.
3. Add the remaining vegetables. Cook until tender □about 10 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.
4. To Serve: Using a #4 scoop, portion 1 cup into soup bowl. Garnish with the chopped cilantro. Serve immediately.