



Total Time
10 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)

Difficulty
EASY

Yields
50

This light and nutritious take on Thai chicken curry is made with Campbell's® Classic Healthy Request® Cream of Chicken Soup, brown rice, diced chicken, coconut milk and veggies.

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
Amount Per Serving	
Calories 392	
% Daily Value	
Total Fat 6.9g	11%
Saturated Fat 1.8g	9%
Cholesterol 46mg	15%
Sodium 560mg	23%
Total Carbohydrate 53.5g	18%
Dietary Fiber 3.1g	12%
Protein 17.9g	36%
Vitamin A 0%	Vitamin C 1%
Calcium 3%	Iron 4%

INGREDIENTS **WEIGHT** **MEASURE**

	Campbell's® Healthy Request® Condensed Cream of Chicken Soup	150 oz.	3 cans
water			5 1/2 cups
light coconut milk		42 oz.	4 3/4 cups
cooked diced chicken		100 oz.	21 cups
curry paste		12 oz.	1 cups
cooked brown rice		344 oz.	50 cups
canned low sodium diced carrots, drained		45 oz.	10 cups
frozen pepper and onion blend, diced		100 oz.	19 cups

INSTRUCTIONS


Prepare Rice:
1. Cook brown rice according to package directions. Transfer to serving pans.
CCP: Hold rice for hot service at 140°F or higher or reheat rice to 165°F and then hold rice for hot service.

Prepare Vegetables:
1. Cook vegetables according to package directions. Transfer to serving pans.
CCP: Hold rice for hot service at 140°F or higher or reheat rice to 165°F and then hold rice for hot service.

Prepare Sauce:
1. In large pot, combine Campbell's® Healthy Request® Cream of Chicken Soup, water, coconut milk, chicken and curry paste. Cook over medium heat for 5 to 10 minutes, stirring often.
CCP: Heat to 165°F. for at least 15 seconds.
CCP: Hold for hot service at 140°F or higher.

To serve as bowl, plate each portion in following order and serve immediately:

- 1- 8 fl. oz. spoodle (1 cup) brown rice
- 1- 8 fl. oz. spoodle (1 cup) Thai chicken mixture
- 1- 4 fl. oz. spoodle (1/2 cup) vegetables

 **TIP**

Try substituting brown rice with brown rice noodles.