



Total Time
50 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Yields
24

The rich Thai Green Curry Sauce base helps jump start this beautiful Thai stew along with chicken, sweet potatoes, peppers, onions, cilantro and scallions. Featuring Campbell's® Reserve Thai Green Curry Sauce.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 460	
	% Daily Value
Total Fat 21.1g	32%
Saturated Fat 3.5g	18%
Cholesterol 48mg	16%
Sodium 785mg	33%
Total Carbohydrate 51.4g	17%
Dietary Fiber 3.9g	16%
Protein 16g	32%
Vitamin A 35%	Vitamin C 39%
Calcium 3%	Iron 7%

INGREDIENTS

WEIGHT

MEASURE

vegetable oil		2 tbsp.
Vidalia onion, chopped	30 oz.	1 1/2 qt.
red bell pepper, diced	1 lb.	1 qt.
sweet potato, peeled, diced into 1/2" cubes	4 lb.	2 qt.
Campbell's® Reserve® Thai Green Curry Sauce		3 qt.
water		3 cups
red wine vinegar		1/2 cups
boneless, skinless chicken breast, cut into very thin strips	2 lb.	
green onion, sliced	2 oz.	1 cups
cilantro, minced	1 oz.	1 cups
brown rice, cooked	83 oz.	3 qt.

INSTRUCTIONS

1. In stew pot, heat oil over medium-high heat. Add onions and sauté 5 minutes.
2. Add peppers and sweet potatoes. Cook 4-5 minutes.
3. Add Campbell's® Reserve® Thai Green Curry Sauce, water and vinegar. Simmer 20 -25 minutes, or until sweet potatoes are tender.
4. Stir in chicken (shrimp or tofu) and heat to cook though, about 10-12 minutes. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
5. Just before serving, stir in cilantro and scallions.
6. **To Serve:**Using a #8 scoop, portion 1/2 cup rice into bowl. Using an 8 oz. ladle, top rice with 1 cup of stew.



TIP

Serve with udon noodles as an alternative to brown rice.

Try substituting shrimp or tofu for chicken in this recipe.