



Total Time  
**45 MIN.**

Serving & Size  
**1/4 CUP (2 FL OZ)**

Difficulty  
**EASY**

This creamy coconut sauce made with peanuts, ginger, and lemongrass is on-trend and delicious.

Yields  
**70**

<b>Nutrition Facts</b>	
Serving Size	1/4 CUP (2 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 121	
	<b>% Daily Value</b>
<b>Total Fat</b> 10.5g	<b>16%</b>
<b>Saturated Fat</b> 3.3g	<b>17%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 233mg	<b>10%</b>
<b>Total Carbohydrate</b> 5.1g	<b>2%</b>
<b>Dietary Fiber</b> 1.3g	<b>5%</b>
<b>Protein</b> 3.6g	<b>7%</b>
Vitamin A 0%	Vitamin C 0%
Calcium 1%	Iron 4%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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sesame oil		4 tbsp.
ginger root, peeled, minced		2 tbsp.
garlic, peeled, minced		2 tbsp.
lemongrass paste		2 tbsp.
curry powder		4 tbsp.
dry roasted salted peanuts		2 cups
soy sauce		1/4 cups
hoisin sauce		2 tbsp.
fish sauce		4 tsp.
unsweetened coconut milk	27 oz.	



**Campbell's® Condensed Cream of Mushroom Soup**, 50 oz can

50 oz. 1 cans

water		40 fl oz.
dry roasted unsalted peanuts, lightly crushed		4 cups

**TIP**

May use fresh lemongrass instead of lemongrass paste. Simply dice and put it in cheesecloth. Remove before blending.

Add heat with cayenne pepper, chipotle, or a diced jalapeno.

Great with chicken, pork loin and tenderloin, dry cooking cuts of beef, seafood and fish. Also wonderful to use with vegetables served over rice.



### INSTRUCTIONS

1. Cook sesame oil, ginger, garlic, lemongrass paste and curry powder in a saucepan on medium heat for 2 minutes, stirring constantly.

2. Turn heat to medium-high. Add in peanuts, soy sauce, hoisin sauce, fish sauce and coconut milk.

3. When mixture is warm, add *Campbell's*® Cream of Mushroom Condensed Soup and water. Bring to a boil then reduce heat to a simmer for 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. Blend sauce until smooth.

5. Add remaining peanuts.

CCP: Hold for hot service at 140°F or higher until needed.