

COCONUT CREAM & ROASTED PEANUT SAUCE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP



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

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 118	
	% Daily Value
Total Fat 9.8g	15%
Saturated Fat 3.2g	16%
Cholesterol 0mg	0%
Sodium 134mg	6%
Total Carbohydrate 5.4g	2%
Dietary Fiber 1.3g	5%
Protein 3.8g	8%
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%

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



**Campbell's® Healthy Request®
Condensed Cream of Mushroom Soup**
, 50 oz ea

50 oz. 1 cans

water		40 fl oz.
dry roasted unsalted peanuts, lightly crushed		1 qt.



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 jalapenos.

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

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INSTRUCTIONS

1. Cook sesame oil, ginger, garlic, lemongrass paste and curry powder in a saucepan on medium heat for 2 minutes, stirring constantly.
2. Add in peanuts, soy sauce, hoisin sauce, fish sauce and coconut milk and turn heat up to medium-high.
3. When mixture is warm, add *Campbell's Healthy Request* Cream of Mushroom Condensed Soup and water. Bring to a boil then reduce heat to a simmer for 10 minutes.
4. Blend sauce until smooth.
5. Add remaining peanuts and serve warm.