



Total Time  
**25 MIN.**

Serving & Size  
**1 SERVING (1 CUP CURRY, 1 CUP RICE)**

Difficulty  
**EASY**

Yields  
**24**

Indulge in Asian fusion cuisine with chicken, bell peppers, water chestnuts and spinach simmered in Campbell's Reserve Thai Green Curry Sauce served over jasmine rice.

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (1 CUP CURRY, 1 CUP RICE)
<b>Amount Per Serving</b>	
<b>Calories</b> 573	
<b>% Daily Value</b>	
<b>Total Fat</b> 20.7g	<b>32%</b>
<b>Saturated Fat</b> 3.7g	<b>19%</b>
<b>Cholesterol</b> 68mg	<b>23%</b>
<b>Sodium</b> 1239mg	<b>52%</b>
<b>Total Carbohydrate</b> 67.1g	<b>22%</b>
<b>Dietary Fiber</b> 2.7g	<b>11%</b>
<b>Protein</b> 27.7g	<b>55%</b>
Vitamin A 18%	Vitamin C 60%
Calcium 5%	Iron 20%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

<b>Campbell's® Reserve® Thai Green Curry Sauce</b>		3 qt.
soy sauce		3/4 cups
boneless, skinless chicken breast, yield from 1 ounce raw		72
baby spinach	14 oz.	14 cups
red bell pepper, cut into strips	2 lb.	7 5/8 cups
water chestnuts, canned, sliced, drained	10 oz.	3 cups
green onion, chopped	11 oz.	3 cups
cilantro, minced	1 oz.	1 cups
lime juice		1/4 cups
cooked jasmine rice, hot	134 oz.	11/2 gallons
cilantro, sprigs	2 oz.	24 ea.

**INSTRUCTIONS**

1. In a large sauté pan, heat green curry and soy sauce. Add chicken slices and simmer 12-15 minutes.
2. Stir in spinach, red pepper strips and water chestnuts and simmer 2-4 minutes. Finish curry with scallion, cilantro and lime juice before serving.\*
3. Serve 1 cup curry mixture ladled over 1 cup of rice. Garnish with a cilantro sprig.