

COCONUT CURRY CHICKEN SOUP

Spicy, sweet and tangy green curry and coconut soup, loaded with Gold Kist Farms® Natural Proportion ½" Diced Chicken, red bell pepper, mushroom and green onion.

Not only is authentic ethnic cuisine a Top 20 Food Trend for 2016¹, but **soup** currently holds **71.5%** menu penetration on all menus in the U.S.².

Sources:

¹National Restaurant Association, What's Hot 2016 Culinary Forecast, 2015.

²Datassential, MenuTrends, 2016.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 100 servings

Serving Size: 8oz (241g)

Amount Per Serving % Daily Value*

Calories: 200

Total Fat: 14g 22%

Cholesterol: 40mg 13%

Sodium: 290mg 12%

Total Carbohydrate: 8g 3%

Dietary Fiber: 2g 8%

Sugars: 4g

Protein: 14g

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS

Gold Kist Farms® Natural Proportion ½" Diced Chicken (Code #1230)	6 pounds
Unsalted butter	2 cups
Onion, chopped	6 pounds
Green curry paste	1 cup
Garlic cloves, minced	24 each
Fresh ginger, minced	½ cup
Red bell pepper, thinly sliced and cut into 1" long pieces	2 pounds
Fresh mushrooms, very thinly sliced	¾ pounds
Low sodium chicken broth	4 gallons
Coconut milk	7 quarts
Curry powder	½ cup
Brown sugar	1½ cups
Crushed red pepper flakes	2 teaspoons
Freshly squeezed lime juice	2 cups
Green onions, thinly sliced	¾ pounds
Fresh cilantro, chopped	2 cups
Salt and black pepper	To taste
Lime, cut into 8 wedges, (garnish)	14 each

METHOD

- In a large stockpot over medium heat, sauté the butter and onion, just until the onion is softened. Add the curry paste and stir to combine. Then add the garlic, ginger, red bell pepper, and mushrooms. Cook until softened, about 3 to 5 minutes.
- Add chicken broth, coconut milk, curry powder, brown sugar, red pepper flakes, and chicken. Stir to combine and cook until temperature reaches 165° F.
- Before serving, stir in lime juice, green onions, and cilantro. Season with salt and black pepper, to taste.
- Serve as is, or over cooked brown rice or pad Thai rice noodles. Have lime wedges available for a fresh squeeze of juice.



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