



INNOVATIVE FOOD SOLUTIONS.

SOUPS

# Savor the Moment<sup>®</sup>

with rich and creamy  
Andersen's<sup>®</sup> soups.

Andersen's<sup>®</sup>  
Split Pea Soup

ALL  
NATURAL  
**Authentic**





# Green Pea Paneer Curry

Prep time: 30 mins  
Cook time: 30 mins  
Total time: 1 hour  
Serves: 6

## INGREDIENTS

- 5 slices thick cut bacon, chopped into 1-inch pieces
- 1 ½ yellow onions, chopped
- 3 garlic cloves, chopped
- 1 pinch red pepper flakes
- 1 ½ cups green split peas (preferably frozen)
- 1 15 oz. can of **Andersen's® Split Pea Soup**
- 3-4 cups vegetable broth
- ½ cup coconut milk
- 1 Tbsp curry powder
- 1 Tbsp olive oil
- 6 oz paneer\* cut into 1-2 inch pieces (\*Can substitute Tofu or Haloumi)
- Kosher salt
- chopped chives for garnish
- cooked rice, to serve (optional)

## INSTRUCTIONS

1. In a heavy bottomed pot, cook bacon until it is nicely browned, and fat has rendered. Remove bacon bits from pot and transfer to paper-towel lined plate. Set aside.
2. Add onion, garlic, and red pepper flakes to bacon fat. Cook until translucent, then stir in one can of **Andersen's® Split Pea Soup**. Mix to coat, then add 3-4 cups vegetable broth.
3. Bring mixture to a boil, reduce heat, add frozen peas and cover. Cook for 20-30 minutes. Add in coconut milk and curry powder and stir until mixed thoroughly. Remove from heat.
4. In a small skillet, heat olive oil over medium heat. Add paneer cubes and salt generously. Cook until browned and then flip to other side. Brown on remaining side.
5. Serve soup with fried paneer, bacon bits, and chives on top with a side of rice (optional).

## PACKAGING

- 15 oz (425 g) Can

## SHELF LIFE

- Average up to 12 months

## VARIETIES

- Split Pea
- Split Pea and Bacon



## ASEPTIC BENEFITS



**No Preservatives**



**Shelf-Stable**



**Long Shelf Life**



**Best Preserves  
Freshness & Flavor**



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