



**YELLOW CURRY**  
8 Bouillon Cubes

**8 CUBES**  
VEGAN &  
GLUTEN FREE

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*Recipe On Back*

**NET WT 2.9 OZ 84g**

SEVING SUGGESTION

**SEASON TOFU, NOODLES, PILAF & MORE**

Our cubes are made with certified sustainable palm oil to protect forests and wildlife.



Edward & Sons™ Yellow Curry Cubes make wholesome, satisfying broth in seconds - just add hot water. Their rich, full-bodied flavor enhances soups, stews, sauces and more! Store in a cool dry place.

Convenience Without Compromise®



Distributed by: Edward & Sons Trading Co., Inc.  
PO Box 1326, Carpinteria, CA 93014 USA  
edwardandsons.com  
Product of Switzerland

2 Yellow Curry Cubes dissolved in 2 cups hot water  
2 Vegetable oil  
1 Small onion, chopped  
1 cup Native Forest® Organic Mushrooms (any variety)  
2 cups Your favorite variety of cooked rice  
Heat oil in saucepan. Once hot, add mushrooms, onion and cook until soft. Stir in rice unfill mixed with vegetables and continue to heat. Add curry broth for 8-10 minutes or until water is absorbed. Stir frequently. Serve hot.

**Curried Rice (Serves 4)**

Dissolve 1/2 cube in 1 cup hot water. Stir. Enjoy!

**DIRECTIONS FOR BROTH**

Ingredients: Sea Salt, Organic Palm Oil, Yeast Extract, Organic Cornstarch, Curry Powder (Turmeric, Cardamom, Fenugreek, Ginger, Cumin, Salt, Cayenne Pepper, Pepper, Parsley, Garlic), Organic Onion.

**Nutrition Facts**

16 servings per container  
Serving Size 1/2 cube (5.25g)  
Amount per serving  
**Calories 20**  
% Daily Value\*

<b>Total Fat</b> 1.5g	2%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 700mg	30%
<b>Total Carbohydrate</b> 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein less than 1g	

\*Percent Daily Values are based on a diet of other people's secrets.  
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†2,000 calories a day is used for general nutritional advice.