

THE BUFFALO WING EXPERIENCE

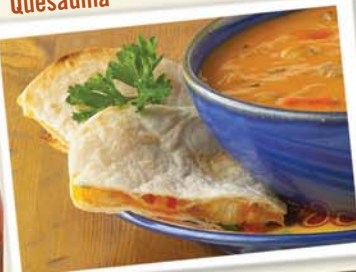
GARNISHING & SERVING SUGGESTIONS



Inventive Garnishing and Serving Suggestions are an excellent way to add value to your soup servings and promote this bold Chowder!

You can also pump up the heat by adding a few shakes of Frank's® RedHot® sauce to create the chicken wing-inspired flavours of Medium, Hot or Suicide Buffalo Style Chicken Chowder!

Quesadilla



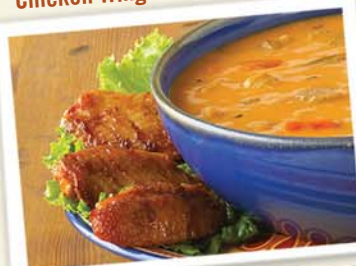
Serving with a side of quesadilla wedges, turns a delicious bowl of Buffalo Style Chicken Chowder into a light meal! Top quesadilla with a sprig of fresh parsley.

Chicken Strips



For a heartier garnish, cut crispy chicken strips on a diagonal, and arrange 4-5 strips in the centre of the soup. Sprinkle with fresh chopped parsley.

Chicken Wings



To enhance the bold experience of Buffalo Style Chicken Chowder, garnish with a small side of buffalo style chicken wings.

Blue Cheese



The tanginess of a blue cheese crumble garnish complements the zesty flavour of Buffalo Style Chicken Chowder. Serve up a bowl of Buffalo Style Chicken Chowder (Wing-Style)! Line a basket with parchment paper and add a little crunch with a fresh assortment of carrot and celery crudities and tangy blue cheese sauce for dipping.

Ranch Dressing



Add a touch of coolness to contrast the heat of Buffalo Style Chicken Chowder, by garnishing with a swirl of ranch dressing.

You could also serve this chowder as a combo paired with a side of:

- Jalapeño rings or poppers
- Sweet potato fries
- Crinkle-cut French fries
- Grilled cheese fries for dipping
- Mini garlic bread rounds for dipping

- A refreshing garden salad
- Fresh diced red jalapeño peppers

Or, you could simply top with:

- Large house-made croutons spiced with garlic and cayenne pepper
- Carrot curls

Campbell's
CONDENSED
FROZEN SOUP