



Total Time
35 MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

Create a delicious yet simple chowder with sweet corn, potatoes, peppers, chicken and a seasoning of thyme using Campbell's® Condensed Cream of Chicken soup.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
Campbell's Condensed Cream of Chicken Soup	1 - 48 oz can	1 - 1.36 L can
Water	48 oz	1 .36 L
Thyme, dry leaf	2 tsp	10 mL
Corn, frozen, kernels, roasted	3 cups	750 mL
Potatoes, cooked, cubed, 1/4-in. (0.5 cm)	3 cups	750 mL
Peppers, bell, green & red, diced, 1/4-in. (0.5 cm)	1 1/2 cups	375 mL
Chicken, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g
Scallions, thinly sliced, 1/8-in. (0.25 cm)	1 cup	250 mL

INSTRUCTIONS

1. In soup pot, mix soup, water and thyme; bring to a simmer.
2. Stir in corn, potatoes, chicken and peppers; return to a simmer.

CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.

3. Portion 1 cup (250mL) soup in bowl.

CCP: Hold hot at 140°F (60°C) or higher for service.<BR

4. Garnish with 1 tbsp (15 mL) scallions.

Note for pureed diets: puree in small batches in food processor.

Reheat the soup to internal temperature of 140°F (60°C).