



Total Time
35 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
8

INGREDIENTS

	WEIGHT	MEASURE
Olive oil	1 tbsp	15 mL
Chorizo sausage, cut into bite-sized pieces	12 oz	340 g
Garlic, minced	3 cloves	3 cloves
White kidney beans, canned, drained, rinsed	19 oz	540 mL
Onion, chopped	1/2	1
Red potatoes, unpeeled, roughly diced	3	3
Italian seasoning	1 tsp	5 mL
Campbell's® Classic Cream Concentrate Soup base	3 cups	750 mL
Water	3 cups	750 mL
Swiss chard	1 bunch	1 bunch

Pepper

INSTRUCTIONS

1. Add oil to stockpot and heat to medium-high heat. Add cut chorizo to stockpot and saute for a few minutes, stirring occasionally.
2. Add garlic, kidney beans, onion, potatoes, Italian seasoning, **Campbell's Classic Cream Concentrate Soup base** and water. Stir well.
3. Increase heat to high and once it starts to boil, reduce to medium heat. Cook for 10-15 minutes or until potatoes are tender.
4. Meanwhile, remove Swiss chard leaves from the stems and tear into bite-size pieces. Add Swiss chard and cook for an additional 10 minutes. Add pepper to taste.