



Total Time
30 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
10



Tip

Optional Garnishes:

Finely chopped fresh cilantro, diced avocado and/or shredded cheese, if desired.

INGREDIENTS

	WEIGHT	MEASURE
Olive oil	1 tbsp	15 mL
Yellow onion, finely chopped	1 medium	1 medium
Celery, diced	1 stalk	1 stalk
Carrots, diced	2	2
Garlic, minced	3 cloves	3 cloves
Cooked chicken breast, shredded	10 oz	280 g
Pumpkin puree (NOT pumpkin filling)	15 oz can	425 mL
Black beans	15 oz can	425 mL
Corn kernels, frozen or canned (drained)	1/2 cup	125 mL
Cumin, ground	2 tsp	10 mL
Chili powder	1 tsp	5 mL
Black pepper	1/2 tsp	3 mL
Campbell's® Classic Cream Concentrated soup base	3 cups	750 mL
Water	3 cups	750 mL

Tortilla chips

INSTRUCTIONS

1. Heat olive oil in large stockpot over medium heat.
2. Add onion, celery and carrots, and garlic stirring and cooking for about 15 minutes, until softened.
3. Add chicken, pumpkin puree, black beans, corn, cumin, chili powder, pepper, **Campbell's Classic Cream Concentrated soup base**, and water. Stir well to combine.
4. Bring to boil, lower heat and simmer about 10 minutes.
5. Portion into bowls. Garnish with tortilla chips, and other optional garnishes..