

HEARTY CHICKEN & VEGETABLE CHOWDER



Total Time
60 MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

By combining Campbell's® Condensed Cream of Mushroom soup with a medley of hearty vegetables and chicken, this soup is bursting with flavour.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
Oil, canola	1/4 cup	60 mL
Onions, minced	4 1/2 cups	1 .13 L
Garlic, minced	1/4 tbsp	15 mL
Campbell's Condensed Cream of Mushroom soup	48 oz	1 .36 L
Water	4 1/2 cups	1 .13 L
Whole milk	4 1/2 cups	1 .13 L
Potatoes, fresh, red, raw, diced	9 cups	2 .25 L
Zucchini, fresh, diced	6 3/4 cups	1 .7 L
Corn, whole kernel, frozen	4 1/2 cups	1 .13 L
Chicken, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g
Parsley, fresh, chopped	1/2 cup	125 mL

INSTRUCTIONS

1. In soup pot, heat oil over medium-high heat. Add onion and garlic and cook for 2 minutes, stir occasionally.

2. Stir in soup, water and milk; bring to a boil.

3. Stir in potatoes, zucchini, corn and chicken: return to a simmer. Cook for 35 minutes or until the potatoes are tender, stirring occasionally.

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

4. Portion 1 cup (250 mL) soup in a bowl.

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

5. Garnish with chopped parsley.

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

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