

# Louisiana Style Clam Chowder

SERVING / SIZE  
**1 cup or  
250 mL**

SERVINGS  
**12**



A bold Southern twist on a comforting favourite. Tender clams, potatoes, and vegetables in a creamy, Cajun inspired broth.

**MADE WITH**



**Signature Boston Clam Chowder**

CASE CODE 11904



**Pepperidge Farm® Goldfish® Cheddar**

CASE CODE 07778

## Ingredients

- 1 tub (1.81 kg)**      **Signature Boston Clam Chowder**
- 60 mL**              Club House® Cajun Seasoning
- 30 mL**              Cholula® Original Hot Sauce
- Suggested Garnish:
- Pepperidge Farm® Goldfish® Cheddar**
- Chives (Fresh), finely chopped
- Bacon Bits

## Directions

- 1** Place 1 tray (2 blocks) of soup in pot.
- 2** Add one full tray of water (1.9 L or 8 cups) along with seasoning and hot sauce and cover.
- 3** Heat to boiling (min. 82°C / 180°F), stirring occasionally.
- 4** Reduce heat (71°C / 160°F) and cover. Stir periodically.

## To Serve

Garnish with suggested toppings.