



Total Time
45 MIN.

Serving Size
250 ML

Difficulty
EASY

Yields
6

INGREDIENTS

	WEIGHT	MEASURE
Thick cut bacon	1 lb	113 g
Onion, chopped	1 cup	250 mL
Garlic, finely chopped	2 cloves	2 cloves
Dried oregano	1 tsp	2 1/2 mL
Creamed corn, canned	3 cups	750 mL
Corn niblets, frozen	1 tsp	125 mL
Diced tomatoes, canned with juice (no added salt preferred)	26 oz.	796 mL
Campbell's® Mexican Tortilla Concentrated Soup Base	2 cups	375 mL
Water	2 cups	375 mL
Chopped fresh flat-leaf parsley	3 tbsp	45 mL

Coarse salt and freshly ground black pepper to taste

INSTRUCTIONS

1. In a stock pot over medium heat, cook bacon, until brown and crisp, about 6-8 minutes. Remove bacon to a paper towel lined plate to drain. Set aside.
2. Add onions to bacon fat and cook, stirring frequently until soft and translucent.
3. Add garlic and oregano and stir for another minute.
4. Add creamed corn and corn niblets to saucepan with **Campbell's® Mexican Tortilla Concentrated Soup Base**, water, and canned tomatoes (with juice). Bring to a low boil and simmer over medium-low heat until thickened, about 15-20 minutes.
5. Mix in the parsley and reserved bacon and heat through.
6. Season to taste with salt and pepper.