

# Santa Fe Chicken Soup

TOTAL TIME  
**60 min**

SERVING / SIZE  
**250 mL (1 cup)**

SERVINGS  
**16**



Ignite your love of Mexican flavours with this savoury and bold soup made with Campbell's® Condensed Cream of Chicken soup.

**MADE WITH**



**Classic Cream of Chicken**

CASE CODE 01036



**Pace® Chunky Salsa Mild – 4 Pack**

CASE CODE 34070

## Ingredients

30 mL	Vegetable oil
500 mL	Onion, chopped
15 mL	Garlic, minced
500 mL	Assorted bell peppers, diced
30 mL	Cumin, ground
1.25 mL	Chipotle pepper, ground
1 can (1.36 L)	<b>Classic Cream of Chicken</b>
2.27 L	Water
500 mL	Corn, frozen, thawed
500 mL	Diced tomatoes, undrained
78 mL	<b>Pace® Chunky Salsa Mild – 4 Pack</b>
45 mL	Lime juice
22.5 mL	Lime zest
250 mL	Green onion, thinly sliced

## Directions

- 1 In a large pot, heat oil over medium heat.
- 2 Add onions. Sauté for 3–4 minutes.
- 3 Add garlic. Cook for additional 1–2 minutes.
- 4 Stir in peppers. Cook for 3 minutes, stirring often.
- 5 Add cumin and chipotle pepper. Cook for 2 minutes.
- 6 Add Campbell's® Condensed Cream of Chicken soup and water. Bring to a boil, reduce heat and simmer for 5 minutes.
- 7 Add corn, tomatoes and Pace® salsa. Return to a simmer and cook for 5 minutes.
- 8 Finish with lime juice and zest.

**CCP:** Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

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

## To Serve

Ladle 250 mL (1 cup) into a bowl and garnish with 1 tablespoon of green onion.