Smoky Bacon, Potato & Leek Chowder

Campbell's Foodservice

SERVINGS
16-18



Indulge in a rich, velvety chowder crafted with our Signature Cream of Leek & Potato soup. Each spoonful bursts with tender potato chunks, smoky bacon, and garden-fresh vegetables for the ultimate comfort experience.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Cream of Leek and Potato**
CASE CODE 13031

Ingredients

12	Bacon slices, roughly chopped
2 large	Leek, trimmed, cleaned and thinly sliced
8 stalks	Celery, diced
3 g	Thyme leaves, fresh
8	Yukon potatoes, scrubbed and cut into 1" cubes
1.7 L	Campbell's Chicken Broth (RTU)
1 tub (1.81 kg)	Signature Cream of Leek and Potato
423 g	Whole kernel corn, frozen
1.4 L	Milk (3%)
6 g	Lemon zest, finely grated
60 mL	Lemon juice, freshly squeezed
	Black pepper, ground (to taste)
Garnish	
	Chives, finely chopped
	Jalapeño, diced
	Sour cream
	Sharp cheddar cheese, shredded

Directions

1. In a large rondeau over medium heat, sauté bacon until golden crisp. Remove with slotted spoon to a paper towel lined plate.
2. Add leeks, celery, and thyme and sauté for 5 minutes or until leeks are translucent and vegetables are tender.
3. Add potatoes and stock and bring to a boil. Reduce heat to simmer, cover and cook for 12 to 15 minutes or until potatoes are fork tender.
4. Add Signature Cream of Leek and Potato Soup, corn and milk. Bring to a simmer and cook until soup is heated through. Stir in lemon zest, lemon juice and pepper.

   Hold for service and garnish portions with chopped chives and or diced jalapeno.

1-800-461-7687 • © 2026 CSC Brands LP, All Rights Reserved.