



Total Time
40 MIN.

Serving Size
8 FL. OZ. (250 ML)

Difficulty
EASY

Yields
24

Campbell's® Cream of Chicken Soup is the base of this Southwest flavored chowder filled with chicken, garlic, corn and black beans and finished with lime and cilantro.

INGREDIENTS

	WEIGHT	MEASURE
Oil, vegetable	3 tbsp	45 mL
Onions, sweet, diced	6 cups	1 1/2 L
Peppers, bell, green and red, diced	4 cups	1 L
Garlic, minced	2 tbsp	30 mL
Jalapeño or chipotle, seeded, minced	2 tbsp	30 mL
Campbell's® Condensed Cream of Chicken Soup	48 oz	19/25 L
Water	6 cups	1 1/2 L
Chicken, breast, cooked, diced	2 lbs	1 1/10 kg
Ham or bacon, smoked, cooked, chopped	1 cup	250 mL
Corn, kernels, roasted	4 cups	1 L
Beans, black, canned, drained	3 cups	750 mL
Cilantro, fresh, minced	1 cup	250 mL
Lime juice, fresh	1 cup	125 mL
Cilantro, fresh, sprigs	24 sprigs	24 sprigs
Tortilla chips, baked, crushed	1 cups	375 mL

INSTRUCTIONS

1. In large pan or stock pot, heat oil over medium-high heat; add onions and sauté 3 minutes. Stir in peppers, garlic and jalapeno continue cooking 3 minutes.
2. Stir in Campbell's® Cream of Chicken Soup and water and bring to a simmer, stirring often.
3. Add chicken, ham, corn, and beans and return to a simmer; cook, stirring often, 10 minutes. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
4. Just before service, stir in cilantro and lime juice.
5. To Serve: For each serving, ladle 8 fl oz (250 mL) chowder into a bowl and garnish with a sprig of cilantro and 1 Tbsp (15 mL) crushed tortilla chips, if desired.