

## SOUTHWEST CHICKEN CORN CHOWDER



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 1/2 lbs	11/10 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	1/2 cup	125 mL
Cilantro, fresh, sprigs	24 sprigs	24 sprigs
Tortilla chips, baked, crushed	1 1/2 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.