RECIPES > SOUPS, STOCKS & BASES

Southwest Tomato Soup

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	13



A spiced up tomato soup with sweet corn, smoky chipotle, cumin, and a hint of lime.

MADE WITH

Campbell's CLASSIC SOUPS **Classic Tomato**
CASE CODE 00016

Ingredients

15 mL	Vegetable oil
1 L	Frozen whole kernel corn
45 mL	Cumin, ground
30 mL	Paprika, smoked
10 mL	Garlic powder
1.36 L	Classic Tomato
1.5 L	Water
15 mL	Lime juice
250 mL	Sour cream

Directions

1. Heat a large pot over medium high heat. Add oil. Once hot, stir in Corn. Cook for 5 minutes, stirring occasionally.
2. Add cumin, smoked paprika and garlic powder. Stir to combine and cook additional 3 minutes.
3. Add *Campbell's*® Condensed Tomato Soup and water. Bring to a simmer. Add lime juice and simmer for 10 minutes.

   CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

   CCP: Hold for hot service at 60°C or higher until needed.

To Serve:

Portion 250 mL of soup into serving bowl. Top with 15mL of sour cream. Serve immediately.

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