



Total Time
80 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Add some southwest flare to this clam chowder by enhancing it with diced tomatoes, corn and jalapeños.


Yields
17

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Clam Chowder	64 oz	2 L
Water	64 oz	2 L
Corn Niblets, defrosted	12 oz	360 g
Jalapeno Pepper, finely chopped	1 tbsp	15 mL
Canned Diced Tomatoes with liquid	8 oz	250 mL

INSTRUCTIONS

1. Combine all ingredients.
2. Bring to a boil then reduce heat to simmer for approximately 1 hour until soup is thoroughly heated.

 **Tip**
Optional garnish: fresh chopped cilantro.