



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.