



Total Time  
**95 MIN.**

Serving Size  
**8.45 OZ/236.6 G**

Difficulty  
**EASY**

Yields  
**16**

Spring chowder made with Cream of Celery soup, milk, diced potatoes, celery, green onions, carrots, red pepper, asparagus, peas, zucchini, thyme.

INGREDIENTS	WEIGHT	MEASURE
Olive Oil	2   tbsp	30   mL
White Onion, diced	1   cup	250   mL
Carrot, diced	1   cup	250   mL
Celery, diced	1   cup	250   mL
Green Onions, thinly sliced	1/2   cup	125   mL
Red Bell Pepper, diced	1/2   cup	125   mL
Garlic, minced	2   tbsp	30   mL
Fresh Thyme, finely chopped	2   tbsp	30   mL
Campbell's® Condensed Cream of Celery Soup	1   can 48 oz	1   can 1.36 L
2% Milk	5 3/4   cups	
Potatoes, diced	2   cups	500   mL
Black Pepper	2   tsp	10   mL
Asparagus, chopped and trimmed	2   cups	500   mL
Zucchini, diced	2   cups	500   mL
Peas, frozen	1   cup	250   mL
Fresh Parsley, finely chopped	1/4   cup	60   mL
Lemon Juice	3   tbsp	45   mL



## INSTRUCTIONS

1. To large saucepan set over medium heat, add oil. Add white onion, carrot, celery, green onions, red pepper, garlic and thyme. Cook, stirring occasionally, for 8 to 10 minutes or until starting to soften.
2. Stir in condensed celery soup, milk and potatoes; bring to a boil. Stir until combined. Reduce heat to medium-low. Cook at a simmer, stirring occasionally, for 35 to 40 minutes or until potatoes are tender. Season with pepper.
3. Stir in asparagus, zucchini and peas; bring back to a simmer. Cook, stirring occasionally, for 3 to 5 minutes or until vegetables are tender and an internal temperature of 165F (74C) or higher is held for 15 seconds. Stir in parsley and lemon juice.

CCP: Hold hot at 140F (60C) or higher for serving.

CCP: Add bacon to chowder for a classic smoky flavour.

CCP: Substitute Campbell's® Condensed Cream of Celery Soup with Campbell's® Condensed Cream of Broccoli Soup or Campbell's® Condensed Cream of Mushroom Soup for variation.