

TURKEY BUTTERNUT SQUASH CHOWDER



Total Time
85 MIN.

Serving Size
1 CUP (250 ML)

Difficulty
EASY

Yields
16

Enjoy the flavours of a classic holiday meal in a warm and vibrant soup loaded with lean protein and vegetables – and topped with tangy cranberry sauce.



Tip

Recipe Tip:

Serve with a crusty roll and/or green salad.

INGREDIENTS

	WEIGHT	MEASURE
vegetable oil	1/4 cup	60 mL
butter	1/4 cup	60 mL
Turkey breast, 1/2" cooked, diced	3 lb	1 1/2 kg
Onions, chopped	2 cups	500 mL
Carrots, chopped	2 cups	500 mL
Celery, chopped	2 cups	500 mL
Garlic, minced	2 tbsp	30 mL
Sage, dried, rubbed	2 tbsp	30 mL
Campbell's® Signature Condensed Butternut Squash Soup	1 tub (8 cups)	1 tub (1.81 kg)
water	8 cups	2 L
Potatoes, diced, blanched	4 cups	1 L
Corn kernels, frozen	1 1/2 cups	375 mL
Peas, frozen	1 1/2 cups	375 mL
Cranberry sauce	1 cup	250 mL

INSTRUCTIONS

1. Heat oil and butter in large stockpot set over medium heat; sauté turkey, onions, carrots, celery, garlic and sage for about 10 minutes or until softened but not browned. Stir in Campbell's® Signature Condensed Butternut Squash soup, water and potatoes; bring to boil. Reduce heat to medium-low.
 2. Simmer for 45 to 60 minutes or until thickened and flavourful. Stir in corn and peas. Remove from heat. Keep warm for up to 4 hours. Note; can prepare ahead by letting cool completely and refrigerate for up to 3 days.
- Ladle 1 cup (250 mL) soup into bowl. Garnish with 1 tbsp (15 mL) cranberry sauce.