



Total Time  
**NOT AVAILABLE**

Serving & Size  
**1 CUP (8 FL OZ)**


Difficulty  
**EASY**


Yields  
**16**

Try our delicious Chowder made with Campbell's® Healthy Request® Condensed Cream of Chicken Soup, potato, and roasted corn. Combined with ground red pepper and garnished with cilantro and tortilla chips for added flavor.

<b>Nutrition Facts</b>	
Serving Size	1 CUP (8 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 166	
	<b>% Daily Value</b>
<b>Total Fat</b> 6.5g	<b>10%</b>
<b>Saturated Fat</b> 1.3g	<b>7%</b>
<b>Cholesterol</b> 6mg	<b>2%</b>
<b>Sodium</b> 326mg	<b>14%</b>
<b>Total Carbohydrate</b> 24.1g	<b>8%</b>
<b>Dietary Fiber</b> 1.8g	<b>7%</b>
<b>Protein</b> 4.1g	<b>8%</b>
Vitamin A 3%	Vitamin C 7%
Calcium 2%	Iron 4%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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vegetable oil		2 tbsp.
frozen whole kernel corn		5 cups
chili powder		1 tbsp.
 <b>Campbell's® Healthy Request® Condensed Cream of Chicken Soup,</b> 50 oz ea		1 cans
water		2 qt.
frozen potatoes, diced		2 cups
half and half		1/2 cups
ground red pepper		1/2 tsp.
cilantro, chopped		1/2 cups
low sodium tortilla chips, optional		1 qt.

 **TIP**

Optional: garnish with low sodium tortilla chips



### INSTRUCTIONS

Pre-heat oven to 400°F.

1. In a bowl toss together oil, corn and chili powder. Transfer to a sheet pan and roast 15-20 minutes, turning occasionally. Remove from heat. Hold.
2. In a soup pot over medium-high heat, combine soup and water, bring to a boil and reduce heat to simmer.
3. Stir in roasted corn mixture and potatoes and simmer 10-12 minutes.
4. Just before serving, add half & half and pepper and return to a simmer. Stir in cilantro. Keep warm. Heat until internal temperature is 165° F. or higher for 15 seconds. CCP: Hold at 140° F. or higher.
5. Garnish each serving with 1/4 cup low-salt tortilla chips.