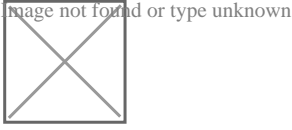


# CREOLE SHRIMP CHOWDER

1-800-try-soup (879-7687) © 2023 Campbell Soup Company [campbellsfoodservice.com/recipes](https://campbellsfoodservice.com/recipes)



## Nutrition Facts

Serving Size	1 CUP (8 FL OZ)	
Amount Per Serving		
Calories 329		
		% Daily Value
Total Fat 24.1g		37%
Saturated Fat 12.2g		61%
Cholesterol 116mg		39%
Sodium 705mg		29%
Total Carbohydrate 19.4g		6%
Dietary Fiber 2.5g		10%
Protein 9.4g		19%
Vitamin A 32%	Vitamin C 25%	
Calcium 10%	Iron 4%	

## Total Time

25 min.

## Difficulty

easy

## Yields

20

## Serving & Size

1 CUP (8 FL OZ)

Hearty Creole chowder features colorful vegetables, zesty spices and succulent shrimp simmered with Campbell's® Cream of Potato soup, served topped with chopped tomatoes, green onions and a splash of cayenne pepper sauce.

## Ingredients

Weight Measure



Campbell's® Signature Cream of Potato Soup 4 lb. 1 pouches

water 2 qt.

heavy cream 1 qt.

olive oil 2 tbsp.

celery, chopped 8 oz. 2 cups

red bell pepper, chopped 8 oz. 2 cups

frozen whole kernel corn 8 oz. 2 cups

shrimp, peeled and deveined, tail off, cooked 1 lb.

Creole seasoning 2 tbsp.

green onion, minced 4 oz. 1 1/4 cups

tomato, minced 5 oz. 1 1/4 cups

hot pepper sauce

## Instructions

1. Combine soup, water and cream in saucepot. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low. Boil gently 2 to 3 minutes, stirring frequently. CCP: Heat until internal temperature is 165°F or higher for 15 seconds.

2. Heat oil in skillet; add celery, bell peppers and corn. Sauté over medium-low heat until tender, stirring frequently.

3. Add shrimp and Creole seasoning to prepared chowder; stir until fully blended. Add sautéed celery mixture; heat over medium heat, stirring frequently. CCP: Heat until internal temperature is 165°F or higher for 15 seconds. CCP: Hold at 140°F or higher.

4. To serve: Portion 1 cup chowder into bowl. Top with 1 tablespoon each of green onions and tomatoes. Serve with cayenne pepper sauce if desired.