

Smoky Bacon, Potato & Leek Chowder

SERVINGS
16-18



Indulge in a rich, velvety chowder crafted with our Signature Cream of Leek & Potato soup. Each spoonful bursts with tender potato chunks, smoky bacon, and garden-fresh vegetables for the ultimate comfort experience.

MADE WITH



Signature Cream of Leek and Potato
CASE CODE 13031

Ingredients

- 12 Bacon slices, roughly chopped
- 2 large Leek, trimmed, cleaned and thinly sliced
- 8 stalks Celery, diced
- 2 Jalapeno peppers, large, seeded & diced (optional)
- 3 g Thyme leaves, fresh
- 8 Yukon potatoes, scrubbed and cut into 1" cubes
- 1.7 L Campbell's Chicken Broth (RTU)
- 1 tub (1.81 kg) **Signature Cream of Leek and Potato**
- 423 g Whole kernel corn, frozen
- 1.4 L Milk (3%)
- 6 g Lemon zest, finely grated
- 60 mL Lemon juice, freshly squeezed
- Black pepper, ground (to taste)
- Garnish
 - Chives, finely chopped
 - Jalapeño, diced
 - Sour cream
 - Sharp cheddar cheese, shredded

Directions

- 1** In a large rondeau over medium heat, sauté bacon until golden crisp. Remove with slotted spoon to a paper towel lined plate.
 - 2** Add leeks, celery, jalapenos if using and thyme and sauté for 5 minutes or until leeks are translucent and vegetables are tender.
 - 3** Add potatoes and stock and bring to a boil. Reduce heat to simmer, cover and cook for 12 to 15 minutes or until potatoes are fork tender.
 - 4** Add Signature Cream of Leek and Potato Soup, corn and milk. Bring to a simmer and cook until soup is heated through. Stir in lemon zest, lemon juice and pepper.
- Hold for service and garnish portions with chopped chives and or diced jalapeno.