

Zucchini Bread Recipes

Shrimp and Corn Soup Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 2 cups fresh or frozen sweet corn kernels
- [ ] 4 cups low-sodium chicken or vegetable broth
- [ ] 1 tbsp olive oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp fresh parsley, chopped
- [ ] Salt and pepper to taste

Optional Enhancements

- [ ] ¼ tsp smoked paprika
- [ ] A pinch of red pepper flakes
- [ ] Sliced green onions for garnish

Instructions

1. Heat olive oil in a large pot over medium heat; add garlic and ginger, sauté until fragrant, about 1 minute.



2. Pour in the broth, bring to a gentle simmer, then stir in the corn kernels.



3. Let the corn cook for 5 minutes, allowing it to soften and release its sweetness.



4. Add the shrimp, season with salt, pepper, and optional smoked paprika; cook just until pink, 2–3 minutes.



5 Remove from heat, stir in lime juice and fresh parsley; give a final taste and adjust seasoning.



6 Ladle into bowls, garnish with green onions or extra herbs, and serve hot.



Nutrition per serving

210 kcal	23 g	22 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-cooking the shrimp; they turn rubbery beyond 3 minutes.
- If the broth reduces too much, add a splash of water for desired consistency.
- A dash of spicy sushi flavor can be achieved with a touch of chili oil.