

Treasure Barrel

# Shrimp and Corn Soup – Cozy Warm Meal

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|---|---|---|
| **10 min**<br>Prep time | **20 min**<br>Cook time | **30 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb peeled and deveined shrimp, tails removed
- [ ] 2 cups fresh corn kernels (about 3 ears)
- [ ] 1 small onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 celery stalks, diced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tbsp fresh lemon juice
- [ ] Salt and pepper to taste

## Instructions

1. In a large pot, heat butter and olive oil over medium heat. Add onion, celery, and a pinch of salt; sauté until softened, about 4 minutes.
2. Stir in garlic and thyme, cooking for another minute until fragrant.
3. Pour in chicken broth, bring to a gentle boil, then add the corn kernels. Reduce heat and let simmer for 5 minutes so the corn stays bright.
4. Add the shrimp, cooking just 2-3 minutes until they turn pink and curl. Then stir in the heavy cream and lemon juice, adjusting seasoning with salt and pepper.
5. Remove from heat, ladle into bowls, and garnish with a drizzle of olive oil and a sprig of thyme. Serve hot.

### Nutrition per serving

| 340 kcal | 28 g | 24 g | 18 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

> **Tips & notes**
>
> - If you prefer a thicker soup, blend half of the corn with broth before returning to the pot.
> - Taste and adjust the lemon juice at the end for brightness.
> - For a rustic touch, serve with a slice of crusty bread.