

Tomato Soup with Shrimp

Delicious soup with a nice seafood twist. Perfect for a light, delicious and nutritious meal.



Main Dish

15 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 1 large tomato
- 2 garlic cloves
- 2 teaspoons olive oil
- 1/2 cup vegetable broth
- Salt and freshly ground pepper
- 8 shrimps

Steps

- 1** In a medium saucepan, fry the chopped garlic in the olive oil over medium heat until it starts to brown.
- 2** Add the tomato and mix everything.
- 3** Pour the vegetable broth into the pan, season with salt and pepper and cook for about 5 minutes.
- 4** Blend the soup with an immersion blender until you get a smooth texture.
- 5** Heat a pan over medium-high heat. Add the shrimps and cook for about 2 minutes.
- 6** Add the cooked shrimps to the soup and stir to mix everything. Serve warm.