

# Zesty Shrimp Chowder

This vibrant shrimp chowder is a delightful blend of fresh shrimp and creamy broth, infused with zesty lime and a hint of spice. Perfect for a cozy meal, this soup will warm your heart and satisfy your taste buds.



Soup

**20 min**

Total time

**easy**

Difficulty

**300**

kcal / serving

## Ingredients

- 100g shrimp, peeled and deveined
- 1/2 cup vegetable broth
- 1/4 cup coconut milk
- 1/4 cup corn kernels
- 1/4 cup diced tomatoes
- 1/4 cup chopped onion
- 1 clove garlic, minced
- 1/2 teaspoon chili powder
- Juice of 1/2 lime
- Salt and pepper to taste
- Fresh cilantro for garnish

## Steps

- 1 In a small pot, sauté the chopped onion and minced garlic over medium heat until translucent.
- 2 Add the shrimp and cook until they turn pink, about 2-3 minutes.
- 3 Pour in the vegetable broth and bring to a simmer.
- 4 Add the coconut milk, corn, diced tomatoes, and chili powder. Stir well.
- 5 Allow the soup to simmer for about 5 minutes to meld the flavors.
- 6 Squeeze in the lime juice and season with salt and pepper to taste.
- 7 Serve hot, garnished with fresh cilantro.