

Choco Fever Dream

Creamy Seafood Shrimp Chili Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Soup Base

- [ ] 2 tbsp olive oil
- [ ] 1 medium onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp smoked paprika
- [ ] 1 tsp ground cumin
- [ ] 1 cup tomato puree
- [ ] 3 cups seafood broth (or fish stock)
- [ ] 1 cup heavy cream
- [ ] 1 tsp lime zest
- [ ] 2 tsp lime juice

Seafood

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] ½ cup frozen corn kernels (optional)
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a large pot over medium heat; add onion and sauté until translucent, about 3-4 minutes.
2. Stir in garlic, smoked paprika, and cumin; let the spices bloom for 30 seconds, then pour in tomato puree and cook another minute.
3. Add the seafood broth, bring to a gentle simmer, and let it reduce slightly, about 5 minutes.
4. Lower the heat, stir in heavy cream, lime zest, and lime juice; keep the mixture just below a boil.
5. Add the shrimp and corn (if using); cook until shrimp turn pink, roughly 3-4 minutes. Season with salt and pepper.
6. Remove from heat, ladle into bowls, garnish with fresh cilantro and a drizzle of shrimp dish.

Nutrition per serving

380 kcal	28 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste and adjust seasoning right before serving; a pinch of sugar can balance acidity.
- If the broth feels too thick, thin with a splash of extra broth or water.
- For extra depth, finish with a drizzle of chili oil or a sprinkle of smoked sea salt.