

Choco Fever Dream

Shrimp and Corn Soup

A silky soup that blends sweet corn kernels, juicy shrimp, and fresh herbs into a soothing, velvety bowl.

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 corn kernels
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup water
- [ ] 2 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. In a large pot, heat olive oil over medium heat; add a pinch of salt and let the aroma settle.
2. Add corn kernels and sauté for 2-3 minutes until they start to turn golden, stirring gently.
3. Pour in broth and water, bring to a gentle simmer, then add thyme; let the broth bubble softly for 5 minutes.
4. Stir in shrimp and cook just 3-4 minutes until they turn pink, then season with salt, pepper, and lemon juice.
5. Remove from heat, sprinkle fresh parsley, and give the soup one last gentle swirl before serving.

Nutrition per serving

210 kcal	22 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the broth before adding salt; the shrimp will contribute some natural brine.
- For extra depth, splash a tiny drizzle of soy sauce – just a whisper.
- If you like a richer texture, stir in a spoonful of cashew cream at the end.