

THAI

Shrimp Soup

Shrimp soup is a flavorful and comforting dish, often featuring a broth infused with the delicate sweetness of shrimp. This soup can be prepared in various styles depending on the culinary tradition, but it typically includes shrimp as the star ingredient, along with a mix of vegetables, herbs, and seasonings. Common ingredients might include garlic, onions, tomatoes, and spices like cumin, paprika, or chili, depending on whether the soup is influenced by Latin American, Asian, or Mediterranean cuisines.



Ingredients

- 1 cup basmati rice
- 1 pound medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons unsalted butter
- 1 onion, diced
- 1 red bell pepper, diced
- 2 tablespoons red curry paste
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 (12-ounce) can unsweetened coconut milk

- 3 cups vegetable stock
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons chopped fresh cilantro leaves

How to prepare

1. In a large saucepan, cook rice according to package instructions with 1 1/2 cups water. Set aside.
2. Season shrimp with salt and pepper. In a large stockpot or Dutch oven, melt butter over medium-high heat. Add shrimp and cook, stirring occasionally, until pink, about 2-3 minutes. Set aside.
3. Add diced onion and bell pepper to the Dutch oven. Cook, stirring occasionally, until tender, about 3-4 minutes.
4. Stir in red curry paste, minced garlic, and grated ginger until fragrant, about 2 minutes.
5. Pour in coconut milk and vegetable stock. Season with salt and pepper to taste. Bring to a boil, then reduce heat and simmer until slightly thickened, about 8-10 minutes.
6. Stir in cooked rice, shrimp, lime juice, and chopped cilantro leaves. Serve hot.