

Long Livo

Shrimp and Corn Soup Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 4 cups low-sodium chicken or vegetable broth
- [ ] 1 cup sweet corn kernels (fresh or frozen)
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1 tbsp olive oil

Protein & Finish

- [ ] 12 oz peeled, deveined shrimp, tails on
- [ ] 2 tbsp lime juice
- [ ] 2 tbsp chopped fresh cilantro or parsley
- [ ] Salt and pepper to taste
- [ ] Optional: ¼ tsp smoked paprika

Instructions

1. Heat olive oil in a large pot over medium heat; add garlic and ginger, sauté until fragrant, about 1 minute.
2. Pour in the broth, bring to a gentle simmer, then stir in the corn and let cook for 3–4 minutes until the corn is tender.
3. Add the shrimp, cooking just until they turn pink and opaque, roughly 2–3 minutes; season with salt, pepper, and smoked paprika if using.
4. Remove from heat, stir in lime juice and fresh herbs; taste and adjust seasoning as needed.
5. Ladle the soup into bowls, garnish with a sprinkle of herbs, and serve hot.

Nutrition per serving

210 kcal	24 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer broth, swirl in a tablespoon of coconut milk just before serving.
- Taste the soup before adding extra salt; the shrimp already brings a salty note.
- For a touch of heat, add a pinch of red pepper flakes while sautéing the aromatics.