

Coconut Shrimp Soup



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Source: Adapted From "Stir It Up"

Preparation Time: 30 minutes

Cooking Time: 20 minutes

Start to Finish Time: 50 minutes

Servings: 12

Categories: Soup/Chowder

Description: A wonderful blend of coconut and shrimp in a slightly spicy broth of coconut milk.

Suggested Wine: A good pinot grigio.

Ingredients:

1 1/2 lbs Wild Shrimp, 50-70 count
1 med Red Onion, chopped
4 med Gloves Garlic, chopped
1 T Coconut Oil
1 c Coconut Milk
4 c Water
1/2 c Cilantro, chopped
14 1/2 oz can diced Fire Roasted Tomatoes
1 Meyer Lemon, juiced
1 pinch Cayenne, or to taste
1 pinch Paprika, or to taste
1/2 T Sea Salt
4 Scallions, chopped, white and green parts

Directions:

If necessary, peel your shrimp and cut them in half. I never understood why soups with shrimp only have like 3 pieces and they are such big bites.

Chop up your red onion, garlic and cilantro.

Next add your coconut oil to a medium pot and turn on high. Then add in the garlic and onions.

Once the onions start to become translucent add your coconut milk and shrimp and cook on medium.

Add your water, lemon juice, cayenne pepper, paprika and salt. Let cook for about 10 minutes.

Then turn off and add your tomatoes, cilantro and scallions. Let rest for 5 minutes. It is ready to eat.