



Jumbo Shrimp Tortilla Soup

with Corn & Chipotle



ca. 20min



2 Servings

It's hard to believe that you can create an incredibly filling and flavorful meal in just 20 minutes, but you can with our dynamite jumbo shrimp and tortilla soup. This soup features flavor-packed ingredients like sweet shrimp, corn, and warming, smoky chipotle chili sauce simmered in an aromatic seafood broth. Quickly toasted corn tortilla strips add a satisfying crunch to each spoonful.

What we send

- 6 (6-inch) corn tortillas
- 1 yellow onion
- 5 oz corn
- ¼ oz chipotle chili powder
- 1 pkt seafood broth concentrate ^{1,2}
- 10 oz pkg jumbo shrimp ²
- ¼ oz fresh cilantro
- garlic

What you need

- olive oil
- kosher salt

Tools

- rimmed baking sheet
- medium pot

Allergens

Fish (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal, Fat 13g, Carbs 43g, Protein 28g



1. Prep tortilla strips

Preheat oven to 400°F with a rack in the center. Stack **half of the tortillas** (save rest for own use), then cut into thin strips.



2. Bake tortilla strips

On a rimmed baking sheet, toss **tortilla strips** with **1 teaspoon oil** and season with **salt**; spread into a nearly even layer. Bake on center oven rack until golden brown and crisp, stirring once or twice, about 8 minutes total (watch closely as ovens vary).



3. Prep aromatics

Finely chop **onion**. Finely chop **2 teaspoons garlic**.



4. Start soup

Heat **1 tablespoon oil** in a medium pot over medium. Add **corn, onions**, and **garlic**; season with **salt**. Cook, stirring, until onions are softened, about 5 minutes. Stir in **¼ teaspoon chipotle** (or less depending on heat preference); cook until fragrant, about 30 seconds. Add **broth concentrate** and **1 cup water**. Bring to a simmer and cook until corn is tender, about 3 minutes.



5. Cook shrimp & finish

Rinse **shrimp** under cool running water, then pat very dry. Add shrimp to pot with **broth** and cook until shrimp are opaque and just cooked through, about 1 minute.

Pick **cilantro leaves** from stems; discard stems. Serve **soup** topped with **tortilla strips** and **whole cilantro leaves**.



6. Serve

Enjoy!