



## Shrimp Tortilla Soup

with Corn and 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 truly can with our dynamite shrimp and tortilla soup. This soup is packed with shrimp and sweet corn, and seasoned with a touch of chipotle in adobo. Quickly toasted corn tortilla strips add a satisfying crunch. Cook, relax, and enjoy!

## What we send

- yellow onion
- fresh cilantro
- (6-inch) corn tortillas
- corn
- garlic

## What you need

- coarse kosher salt
- olive oil

## Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 360.0kcal, Fat 13.0g, Proteins 25.0g, Carbs 39.0g



### 1. Cut tortillas

Preheat oven to 400°F with a rack in the center position. Cut **tortillas** into thin strips.



### 2. Bake tortilla strips

Toss **tortilla strips** with **1 teaspoon oil**, season with **salt**, and spread out on a rimmed baking sheet. Bake until golden brown and crisp, stirring once or twice, about 8 minutes.



### 3. Prep ingredients

Halve **onion**, peel, and finely chop. Peel and finely chop **2 large garlic cloves**. Finely chop, if necessary, **1 teaspoon chipotle in adobo**.



### 4. Build soup

Heat **1 tablespoon oil** in a medium pot over medium. Add **corn, onion, and garlic**; season with **salt**. Cook until onion softens, about 5 minutes. Add **1 teaspoon of the chipotle** (or more depending on heat preference) and 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. Add shrimp

Add **shrimp** and cook until opaque throughout, about 1 minute.



### 6. Garnish soup & serve

Pick **cilantro leaves** from stems. Serve **soup** topped with **tortilla strips** and **cilantro leaves**. Enjoy!