

Plate Dream

Creamy Seafood Shrimp Chili – Easy Dinner Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 2 cups seafood stock
- [ ] 1 cup half-and-half or light coconut milk
- [ ] 1 tbsp olive oil
- [ ] 1 small onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp chili powder
- [ ] 1/2 tsp smoked paprika
- [ ] Juice of 1 lime
- [ ] Fresh cilantro, chopped for garnish

For the Finish

- [ ] Salt and pepper to taste
- [ ] Optional avocado slices
- [ ] Optional crushed red pepper flakes

Instructions

1. Heat olive oil in a large pot over medium heat. Add onion and sauté until translucent, about 3 minutes, then stir in garlic until fragrant.
2. Sprinkle chili powder and smoked paprika over the aromatics, stirring for 30 seconds to release their aroma.
3. Deglaze with seafood stock, scraping up any browned bits, then bring to a gentle simmer.
4. Stir in the half-and-half, reduce heat to low, and let the broth thicken slightly for 2 minutes.
5. Add the shrimp, cooking just until they turn pink, about 3–4 minutes. Finish with lime juice, season with salt and pepper, and garnish with cilantro.

Nutrition per serving

310 kcal	30 g	8 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra heat, add a pinch of cayenne with the chili powder.
- For a richer flavor, sear the shrimp quickly before adding to the pot.
- Serve immediately; the cream can separate if reheated too vigorously.