

Plate Dream

Shrimp and Corn Soup – Easy Comfort Food

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Soup Base

- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup sweet corn kernels (fresh or frozen)
- [ ] 1 tbsp butter
- [ ] 1 small onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp dried thyme

Shrimp & Finish

- [ ] 12 large shrimp, peeled and deveined
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste
- [ ] Optional: 2 tbsp heavy cream for extra silkiness

Instructions

1. In a large pot, melt butter over medium heat and sauté onion and garlic until fragrant, about 2-3 minutes.
2. Add thyme, chicken broth, and corn; bring to a gentle boil, then reduce to a simmer for 5 minutes.
3. Stir in shrimp and simmer just until they turn pink, roughly 2-3 minutes. If using cream, swirl it in now.
4. Finish with lemon juice, parsley, and season with salt and pepper. Ladle into bowls and garnish with a drizzle of olive oil.

Nutrition per serving

260 kcal	28 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Be careful not to overcook the shrimp; they become rubbery if left too long.
- If you prefer a richer broth, add a splash of cream or half-and-half at the end.
- Taste and adjust the seasoning after adding the lemon for perfect balance.