



Long Livo

Creamy Seafood Shrimp Chili Recipe

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

Mexican-American

Cuisine

Ingredients

Soup Base

- ☐ 2 tbsp olive oil
- ☐ 1 medium onion, finely diced
- ☐ 2 cloves garlic, minced
- ☐ 1 tbsp smoked paprika
- ☐ 1 tsp ground cumin
- ☐ 1 cup tomato puree

- ☐ 3 cups seafood broth (or fish stock)

- ☐ 1 cup heavy cream

- ☐ 1 tsp lime zest

- ☐ 2 tsp lime juice

Seafood

- ☐ 1 lb large shrimp, peeled and deveined

- ☐ ½ cup frozen corn kernels (optional)

- ☐ Salt and pepper to taste

Instructions

- 1 Heat olive oil in a large pot over medium heat; add onion and sauté until translucent, about 3-4 minutes.
- 2 Stir in garlic, smoked paprika, and cumin; let the spices bloom for 30 seconds, then pour in tomato puree and cook another minute.
- 3 Add the seafood broth, bring to a gentle simmer, and let it reduce slightly, about 5 minutes.
- 4 Lower the heat, stir in heavy cream, lime zest, and lime juice; keep the mixture just below a boil.
- 5 Add the shrimp and corn (if using); cook until shrimp turn pink, roughly 3-4 minutes. Season with salt and pepper.
- 6 Remove from heat, ladle into bowls, garnish with fresh cilantro and a drizzle of shrimp dish.

Nutrition per serving

380 kcal

Calories

28 g

Protein

12 g

Carbs

22 g

Fat

Tips & notes

- Taste and adjust seasoning right before serving; a pinch of sugar can balance acidity.
- If the broth feels too thick, thin with a splash of extra broth or water.
- For extra depth, finish with a drizzle of chili oil or a sprinkle of smoked sea salt.