



Big Jimmy's Smoky Chorizo and Shrimp Soup

Preparation Time: 30 mins

Cooking Time: 30 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

2 lbs medium shrimp shelled and deveined but keep shells
 2 quarts low-sodium chicken broth
 8 oz fresh chorizo (more than 8oz is fine if you like more meat)
 1 large sweet onion diced
 1 large carrot cut into fine matchsticks
 1 garlic clove minced
 1 teaspoon sweet smoked paprika
 28 oz canned diced tomatoes drained
 2 tablespoon all-purpose flour mixed with 4 tablespoons of water
 Salt and freshly ground pepper
 Avocado slices for garnish
 Garlic rubbed toasts for serving



DIRECTIONS

1. In a medium pot, simmer shrimp shells in chicken broth, covered for 10 minutes. Strain the broth and discard shells.
2. In a large pot, cook chorizo over medium heat, stirring occasionally until browned (approx. 5 mins).
3. Using slotted spoon, transfer chorizo to a plate. Leave the juices and oil in the pan.
4. Add onion, carrot, garlic, and paprika to the pot and cook over medium heat for about 5 mins or until softened.
5. Add tomatoes and cook for about 5 mins or until the liquid has evaporated.
6. Return chorizo to the pot, add shrimp, bring broth to a boil, then simmer over medium heat for about 10 mins or until shrimp is just cooked.
7. Stir the flour with some of the liquid in a cup, mix well to remove lumps. Then whisk it into the soup and boil for about 2 minutes.
8. Serve soup in bowls, top with avocado and serve with garlic toasts.

Note: There are different ways chorizo can come packaged i.e. as a dry or raw sausage, or like the picture to the right which I prefer.