

Creamy Shrimp Soup



INGREDIENTS

- 2 tablespoons olive oil
- 20-24 medium shrimp (about 1/2 pound) peeled, deveined, and patted dry
- 2 tablespoons butter salted or unsalted
- 1/2 cup finely chopped onion
- 2 large garlic cloves finely chopped
- 1/4 teaspoon red pepper flakes
- 1 tablespoon all-purpose flour
- 1 14.5 ounce can chicken stock
- 1/2 cup heavy cream
- 1/4 cup milk refer notes
- 1 teaspoon Italian seasoning
- 1/4 cup grated parmesan
- 2 handfuls baby spinach chopped or left whole
- 1/2-1 teaspoon salt refer notes
- 1/4 teaspoon pepper powder

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INSTRUCTIONS

1. Add olive oil into a medium pan and place over high heat. When hot, place shrimp in a single layer, cook for one minute (without disturbing), turn them over and cook for an additional 30 seconds or cooked. Transfer shrimp to a plate and return pan back to heat, Reduce heat to medium.
2. Add butter. Once melts, add onion, garlic, and red pepper flakes. Cook for 1-2 minutes until translucent. Stir in flour and saute for about 30 seconds, until raw smell of flour is gone.
3. Add remaining ingredients (one can stock, 1/2 cup heavy cream, 1/4 cup milk, 1 teaspoon Italian seasoning, 1/4 cup parmesan, 2 handfuls spinach, salt, and pepper). Increase heat to high, let it come to a boil and cook for about 2 minutes until spinach is wilted. Take off heat, stir in shrimp along with any accumulated juices.
4. Serve best shrimp soup hot with a crusty bread, if desired.

