



# Creamy Shrimp Soup

with Broccolini and Celery

Keto Special

Spicy

30 Minutes



Jumbo Shrimp  
285 g | 570 g



Broccolini  
170 g | 340 g



Yellow Onion  
1 | 2



Celery  
3 | 6



Roasted Pepper Pesto

1/4 cup | 1/2 cup



Cream

113 ml | 237 ml



Smoked Paprika-Garlic Blend

1 tbsp | 2 tbsp



Parmesan Cheese, shredded

1/4 cup | 1/2 cup



Garlic Puree

1 tbsp | 2 tbsp



Chili Flakes

1 tsp | 2 tsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | Salt, pepper, unsalted butter, oil

**Cooking utensils** | Large bowl, large pot, paper towels, strainer

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Prep

- Before starting, wash and dry all produce.
- Peel, then cut **onion** into ¼-inch pieces.
- Trim ends off **broccolini**, then cut into 2-inch pieces.
- Cut **celery** into ¼-inch pieces.

2



### Season shrimp

- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Remove and discard shrimp tails. Season with **salt** and **pepper**.
- Add **shrimp**, **Smoked Paprika-Garlic Blend** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.

3



### Start soup

- Heat a large pot over medium heat. When hot, add **2 tbsp** (4 **tbsp**) **butter**, then **onion**, **broccolini** and **celery**. Cook, stirring often, until **veggies** are tender crisp, 5-6 min.

4



### Thicken soup

- Add **cream**, **roasted red pepper pesto** and **1 cup** (2 cups) **water**.
- Reduce heat to medium low. Cook, stirring occasionally, until **soup** thickens slightly, 3-4 min.

5



### Finish soup

- Add **shrimp** and **garlic puree** to the large pot with **cream** and **veggie mixture**.
- Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **\*\***

6



### Finish and serve

- Divide **creamy shrimp stew** between bowls.
- Sprinkle **Parmesan cheese** over top.
- Sprinkle with **chili flakes**, if desired.

**\*\*** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.