



Creamy Shrimp Soup

with Broccoli and Celery

Keto Special

Spicy

30 Minutes



Jumbo Shrimp
285 g | 570 g



Broccoli
170 g | 340 g



Yellow Onion
1 | 2



Celery
3 | 6



Roasted Pepper Pesto
¼ cup | ½ cup



Cream
113 ml | 237 ml



Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp



Parmesan Cheese, shredded
¼ cup | ½ 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.

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 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 soup** 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.