

Shrimp and Corn Chowder with Bacon

Thick and Creamy Shrimp Corn Chowder with Bacon is a hearty soup to keep you warm and cozy on a cold winter night. It is easy, one pot and takes less than 30 minutes to make.

Course Soup Cuisine American, French

Prep Time 10 mins Cook Time 20 mins Total Time 30 mins Servings 4 Servings Calories 436kcal

Ingredients

- 300 grams Shrimps Cleaned
- 1.5 Cup Fresh Corn Kernels
- 4-5 Bacon Strips
- 1 Medium Onion
- 1 tbsp minced Garlic
- 1 tsp Dried Oregano
- 2-3 sprigs Fresh Thyme
- 1 Bay leaf
- 1 tbsp Butter
- 3 cups Chicken Stock
- 1 Cup Cream Half and half

Instructions

1. Start with cooking bacon pieces. Let it cook until crispy. Keep aside cooked bacon. Discard any extra fat from the pan and save it for later use.
2. Add Shrimp to the pan and let it cook until it starts to look pink. Remove and keep it aside.
3. To the same pan add butter, followed by bay leaf, minced garlic and chopped onion. Cook till the raw smell is gone and onion has softened.
4. Stir in corn kernels, herbs. Saute for 4-5 minutes on low heat.
5. Pour in stock to the pan. Bring everything to a boil. Then let it simmer for 15-20 minutes.
6. Stir in cooked Shrimps.
7. Lower the flame, add cream. Let it simmer for 5 more minutes.
8. Stir in crispy bacon. And switch off the flame.
9. Serve with crusty bread.

Nutrition

Serving: 100g | Calories: 436kcal | Carbohydrates: 22g | Protein: 23g | Fat: 28g | Saturated Fat: 16g | Cholesterol: 283mg | Sodium: 918mg | Potassium: 489mg | Fiber: 1g | Sugar: 7g | Vitamin A: 1095IU | Vitamin C: 11.2mg | Calcium: 167mg | Iron: 2.5mg