

## Spicy Coconut Shrimp Bisque



Rated: ★★★★★

Submitted By: Chef John

Photo By: DelMarGirl

Prep Time: 20 Minutes

Cook Time: 50 Minutes

Ready In: 1 Hour 10 Minutes

Servings: 6

"This smooth, spicy shrimp bisque uses coconut milk to offset its heat."

### INGREDIENTS:

2 tablespoons butter	1/4 cup all-purpose flour
1 pound large shrimp, shelled and deveined, shells reserved	2 cups ready-to-serve creamy tomato soup
2 1/2 cups water	1/2 cup coconut milk
2 tablespoons butter	1/4 teaspoon red curry paste, or to taste
1/3 cup green onions, chopped	1 dash fish sauce, or to taste
1/3 cup chopped celery	2 ounces rice crackers
1/4 cup diced fresh jalapeno pepper	1 tablespoon thinly sliced fresh basil

### DIRECTIONS:

1. Melt 2 tablespoons butter in a saucepan over medium heat. Stir in shrimp shells; cook, stirring, until shells turn pink, 2 minutes. Pour in water and bring to a simmer; cook 20 minutes. Remove from heat and set aside.
2. Melt 2 tablespoons butter in a large saucepan over medium heat. Stir in green onions, celery, and jalapeno; cook, stirring, until mixture is slightly softened, about 5 minutes. Reduce heat to medium low, stir in flour and cook 3 minutes.
3. Pour tomato soup into onion mixture; stir to combine. Pour shrimp shell mixture through a mesh strainer into tomato soup mixture. Increase heat to medium-high and bring to a simmer.
4. Stir coconut milk, red curry paste, and fish sauce into tomato soup mixture, bring to a simmer and cook for 15 minutes. Stir in shrimp, decrease to heat to low and simmer until shrimp are cooked through, 3 to 4 minutes. Ladle bisque into bowls, place a rice cracker in the middle, and top the cracker with sliced basil.

### Nutrition Information

Servings Per Recipe: 6  
Calories: 290

Amount Per Serving

**Total Fat:** 15.9g

**Cholesterol:** 137mg

**Sodium:** 502mg

Amount Per Serving

**Total Carbs:** 19.5g

Dietary Fiber: 3g

**Protein:** 16.3g

# Save Time on Dinner

“Makes planning easy and I don't have to wonder what I'm going to make for dinner at 3pm.”

- Angela Sackett PRO



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