

Sweet Pepper and Corn Soup with Curried Shrimp

Serves: 8

2 tablespoons olive oil
½ cup chopped sweet yellow onion
3 cups diced yellow peppers
3 cups fresh corn kernels
3 cups vegetable broth
1 tablespoon olive oil
1 ½ teaspoons minced garlic
2 tablespoons Indian curry paste (such as Patak's)
1 pound 41/50 shrimp, peeled and deveined
Salt and pepper, as needed

In a 6 quart stock pot, saute the onion with the first amount of olive oil until translucent.

Add the yellow peppers and saute until softened.

Add the corn and vegetable broth and bring to a boil.

Reduce heat to a simmer and let simmer about 20 minutes, stirring occasionally.

Puree with an immersion blender, or carefully in a blender.

Season soup with salt and pepper and set aside over low heat.

In a saute pan, heat the second olive oil. Add the curry paste and garlic and saute briefly.

Add the shrimp and cook through.

Taste and season with salt and pepper, if necessary.

Divide the soup among wide, shallow serving bowls and then divide the shrimp into piles in the center of the bowls.