

# Shrimp Soup

## with Tomato Broth

This Shrimp Soup features a rich tomato broth infused with the delicate flavors of lemongrass, ginger, and orange zest. Made with a homemade shrimp stock and seasoned generously with Old Bay, this soup is both hearty and refreshing, offering a sophisticated twist on a classic Maryland-style seafood soup.

**Prep Time:** 20 minutes

**Cook Time:** 1 hour

1 lb shrimp, peeled and deveined (reserve shells for stock)  
1 med onion, chopped  
2 cloves garlic, minced  
2 med carrots, diced  
2 stalks celery, diced  
1 can (14.5 oz) diced tomatoes  
4 C shrimp stock (see notes)  
1/4 C Lemongrass-Ginger-Orange tea (brewed and cooled)

1 T fresh ginger, grated  
1 stalk lemongrass, finely chopped  
Zest of 1 orange  
2 T olive oil  
2 T tomato paste  
2 T Old Bay seasoning  
1 t dried thyme  
1 t salt  
1/2 t black pepper  
Fresh parsley, chopped (for garnish)

**PREPARE THE SHRIMP STOCK:** In a large pot, heat olive oil over med heat. Add shrimp shells and cook until pink and fragrant. Add 6 cups of water, bring to a boil, then reduce heat and simmer for 30 minutes. Strain and reserve the stock.

**SAUTÉ THE AROMATICS:** In a large pot, heat olive oil over med heat. Add onion, garlic, carrots, and celery. Sauté until softened.

**ADD TOMATO PASTE AND SPICES:** Stir in tomato paste, Old Bay seasoning, thyme, salt, and pepper. Cook for 2 minutes.

**ADD TOMATOES AND STOCK:** Add diced tomatoes, shrimp stock, Lemongrass-Ginger-Orange tea, fresh ginger, lemongrass, and orange zest. Bring to a boil, then reduce heat and simmer for 20 minutes.

**COOK THE SHRIMP:** Add the shrimp and cook until pink and opaque, about 3-5 minutes.