

# Curried Shrimp and Corn Chowder

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-coconut-soup-recipe>

## Ingredients:

- 2 tablespoons olive oil
- 1 onion
- 2 cloves garlic
- 2 yukon gold potatoes large
- 1 sweet potato large
- 2 cups corn kernels about 5 ears
- 14 ounces chicken broth or vegetable
- 13 1/2 ounces light coconut milk
- 2 teaspoons curry powder
- salt
- pepper
- 1 pound shrimp peeled and deveined
- coconut
- green onions
- roasted peanuts or sliced almonds

## Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 185 milligrams
4. Fat: 37 grams
5. Fiber: 9 grams
6. Protein: 47 grams
7. SaturatedFat: 24 grams
8. Sodium: 1320 milligrams
9. Sugar: 11 grams

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