

Caldo de Pescado y Camaron (Fish and Shrimp Soup)

Yield: 9 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-catfish-soup-recipe>

Ingredients:

- 8 tablespoons olive oil divided
- 1/2 white onion chopped
- 1 jalapeño chopped
- 2 carrots stalk, peeled and sliced
- 1 celery sliced
- 1 Roma tomato chopped
- 3 chipotle peppers in adobo sauce
- 1 garlic clove
- 1 teaspoon ground pepper
- 1 tablespoon chicken bouillon
- 4 Roma tomatoes quartered
- 1/2 white onion quartered
- 10 cups water
- 2 pounds catfish fish with skin on such as, halibut, or cod, filleted, and cut in large 3-inch chunks
- 1 pound large shrimp shelled
- 2 bay leaves
- 1 fish stock cube
- 3 tablespoons Cilantro leaves
- salt as needed
- lime wedges
- saltine crackers
- Valentina Hot Sauce

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 125 milligrams

4. Fat: 21 grams
 5. Fiber: 2 grams
 6. Protein: 27 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 370 milligrams
 9. Sugar: 3 grams
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