

Caldo de Camarón (Mexican Shrimp Soup)

Yield: 4 min
Total Time: 90 min

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

Ingredients:

- 1 pound shrimps medium or large, de-shelled and deveined
- 4 plum tomatoes rinsed and roasted
- 1/2 onion roasted
- 4 garlic cloves peeled and roasted
- 1 serrano pepper rinsed, stem removed and roasted
- 3 peppers guajillo, stems and seeds removed
- 2 carrots peeled and chopped
- 1/2 onion chopped
- 2 potatoes cubed
- 1 handful cilantro and more for topping soup chopped
- 3 garlic cloves minced
- 1/4 teaspoon oregano
- salt to taste
- oil
- lime wedges
- 5 cups water
- 1/4 onion
- 2 garlic cloves
- 1 bay leaf
- avocado slices
- tortilla strips toasted
- tortillas warm
- white rice

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 58 grams

3. Cholesterol: 170 milligrams
 4. Fat: 10 grams
 5. Fiber: 7 grams
 6. Protein: 30 grams
 7. SaturatedFat: 1 grams
 8. Sodium: 540 milligrams
 9. Sugar: 7 grams
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