

Portuguese Bread Soup with Shrimp

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-portuguese-sausage-shrip-pepper-and-pasta>

Ingredients:

- 1 pound bread dried-out broa, Portuguese corn, or any sturdy rustic loaf of bread
- 2 onions large, or leeks
- 2/3 cup olive oil
- 4 pounds tomatoes
- 1 whole garlic head, separated into cloves and peeled
- 1 teaspoon black peppercorns
- 1 teaspoon coriander seeds
- 1 teaspoon dried oregano
- 1 pound jumbo shrimp shelled or not, depending on what you please
- 4 ounces chorizo or chouriço, roughly sliced, optional
- 1 tablespoon anchovy paste or 2 to 3 canned anchovy fillets, crushed, optional
- butter A small pat, optional
- chopped fresh cilantro Plenty of

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 225 milligrams
4. Fat: 59 grams
5. Fiber: 9 grams
6. Protein: 46 grams
7. SaturatedFat: 14 grams
8. Sodium: 1600 milligrams
9. Sugar: 21 grams

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