

Smoky Shrimp and Chorizo Soup

2 pounds medium Shrimp peeled and deveined, shells reserved
8 quarts chicken broth
8 ounces dry chorizo, peeled and thinly sliced or any smoked sausage
1 large sweet onion diced
1 large carrot diced
1 garlic clove minced
1 tsp. sweet smoked paprika
1 28-ounce can diced tomatoes, drained
1 ½ Tbsp. all-purpose flour
Salt and pepper to taste

In a medium sauce pan, simmer the shrimp shells in the chicken broth, covered for 10 minutes. Strain and reserve the broth and discard the shells.

In a large soup pot, cook the chorizo in a small amount of oil over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer chorizo to a plate.

Add 1 Tbsp. oil to pot, add the onion, carrot, garlic, and paprika to the pot and cook over moderate heat until softened, about 5 minutes.

Add the flour and mix with a wooden spoon until combined, reduce heat to avoid burning. Add the tomatoes and continue to stir with spoon. Add shrimp broth and use a whisk to combine mixture with broth. Add Chorizo and bring to a boil, simmer for 15 minutes.

Add shrimp to the soup and cook until pink and curled, about 2 minutes. Ladle the soup into bowls.