

Thai-Inspired Coconut Curry Shrimp Soup for Cozy Nights

: Ready in under 30 minutes with minimal prep.



TIME
30 min

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INGREDIENTS

- 1 lb (450g) shrimp, peeled and deveined
- 1 tbsp vegetable oil
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1-inch piece of ginger, minced
- 1 tbsp red curry paste
- 1 can (14 oz) coconut milk
- 3 cups chicken or vegetable broth
- 1 tbsp fish sauce
- Juice of 2 limes
- 1 tsp brown sugar
- 1 cup baby spinach
- 1 red bell pepper, sliced
- Fresh basil or cilantro, for garnish
- Lime wedges, for serving
- Salt and black pepper, to taste

Directions:

1. Sauté the Aromatics:
2. Build the Broth:
3. Cook the Veggies:
4. Add Shrimp and Spinach:
5. Final Seasoning:

Tips for Success:

Use Full-Fat Coconut Milk: It creates the richest, creamiest broth.

Customize the Heat: Add more curry paste or a dash of sriracha for extra spice.

No Fish Sauce? Substitute with soy sauce or tamari for a similar umami punch.

Ginger Paste Shortcut: Use 1 tsp prepared ginger paste if fresh ginger isn't on hand.

What to Serve with Coconut Curry Shrimp Soup:

Cajun Chicken Sausage Gumbo

Instant Pot Lasagna

Easy Turkey Wings

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Freezer: This soup freezes well, but it's best to freeze without the shrimp and spinach for best texture.

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DIRECTIONS

1. Sauté the Aromatics: Heat the vegetable oil in a large pot over medium heat. Add the chopped onion, garlic, and ginger. Cook for about 3 minutes, or until the onion softens and the mixture becomes fragrant.
2. Build the Broth: Stir in the red curry paste and cook for 1 minute to release its aroma. Then pour in the coconut milk, broth, fish sauce, lime juice, and brown sugar. Stir to combine and bring the mixture to a gentle simmer.
3. Cook the Veggies: Add the sliced red bell pepper and simmer for 5 minutes, or until slightly tender.
4. Add Shrimp and Spinach: Stir in the shrimp and cook for another 4-5 minutes, or until pink and opaque. Add the baby spinach and stir until wilted.
5. Final Seasoning: Taste the broth and season with salt and pepper as needed. Ladle the soup into bowls and garnish with fresh basil or cilantro. Serve with lime wedges for an extra citrusy zing.
6. Tips for Success: Use Full-Fat Coconut Milk: It creates the richest, creamiest broth.
7. Customize the : Heat: Add more curry paste or a dash of sriracha for extra spice.
8. No Fish : Sauce? Substitute with soy sauce or tamari for a similar umami punch.
9. Ginger : Paste Shortcut: Use 1 tsp prepared ginger paste if fresh ginger isn't on hand.
10. What to Serve with Coconut Curry Shrimp Soup: Pair it with something refreshing like this Blueberry Lemonade to cool the heat.
11. Or go bold and round out your meal with cozy mains like:

12. Cajun : Chicken Sausage Gumbo
13. Instant : Pot Lasagna
14. Easy : Turkey Wings
15. And for a quick snack to soak up all the broth? Try a side of Sheet Pan Quesadillas.
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
17. Freezer: This soup freezes well, but it's best to freeze without the shrimp and spinach for best texture.
18. To reheat, simply bring to a simmer on the stovetop and add fresh spinach and shrimp if reheating the base only.
19. More Recipes You'll Love: Cajun Chicken Sausage Gumbo
20. Blueberry : Lemonade
21. Sheet : Pan Quesadillas
22. Final Thoughts: If you're looking for a quick and easy weeknight dinner that brings serious flavor, this Coconut Curry Shrimp Soup checks every box. Warm, creamy, and infused with Thai-inspired flair, it's a one-pot wonder you'll want to make again and again.
23. ? If you try this recipe, share your version and tag @ChefManiac - we love seeing your kitchen creations!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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