

## New Orleans Shrimp and Corn Bisque That's Creamy, Cozy, and Full of Southern Flavor

1 lb shrimp, peeled and deveined



**TIME**  
**5 to 6 min**

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### INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 2 cups fresh or frozen corn kernels
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 4 cups seafood or chicken broth
- 1 cup heavy cream
- 1/2 cup diced bell pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper, optional
- Salt and black pepper, to taste
- 2 green onions, chopped, for garnish
- Fresh parsley, chopped, for garnish

### DIRECTIONS

1. In a large pot or Dutch oven over medium heat, melt the butter.
2. Add the chopped onion and diced bell pepper and cook for 5 to 6 minutes, until softened.
3. Stir in the minced garlic and cook for 1 more minute.
4. Sprinkle in the flour and stir constantly for 1 to 2 minutes, allowing it to brown slightly and form a roux.
5. Gradually pour in the seafood or chicken broth, stirring well so the roux blends smoothly.
6. Add the corn, smoked paprika, cayenne pepper if using, salt, and black pepper.
7. Bring the mixture to a boil, then reduce the heat and let it simmer for 10 to 15 minutes.
8. Stir in the heavy cream.
9. Add the shrimp and cook for 5 to 7 minutes, just until they turn pink and are cooked through.
10. Taste and adjust seasoning if needed.
11. Ladle into bowls and garnish with chopped green onions and fresh parsley before serving.

### SWAPS & NOTES

Fresh shrimp are ideal when available, but frozen shrimp work just as well as long as they are thawed and patted dry first.

Seafood broth gives the bisque a deeper coastal flavor, though chicken broth is a perfectly good substitute if that is what you have on hand.

Fresh corn is wonderful in summer when it is sweet and juicy, but frozen corn is a great year-round option and keeps this recipe easy.

If you want an even silkier texture, you can blend a portion of the soup before adding the shrimp, though I also love it with all the corn left whole for extra bite and texture.

## TIPS FOR SUCCESS

Take your time when making the roux.

You do not need it deeply browned, but giving the flour a minute or two in the butter helps eliminate any raw flour taste and creates a richer base.

When adding the broth, pour it in gradually and stir well to keep the mixture smooth.

That small step makes a big difference in creating a creamy bisque without lumps.

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

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