

Shrimp Stew Recipe: A Hearty and Flavorful Southern Dish

There are several reasons why this shrimp stew recipe stands out among the rest:



TIME
15 min

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INGREDIENTS

- 1 pound of fresh shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 bell pepper, diced (any color)
- 2 cups diced tomatoes (canned or fresh)
- 2 cups vegetable or chicken broth
- 1 teaspoon cayenne pepper (adjust to taste)
- 1 teaspoon dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish

DIRECTIONS

- 1. Heat the : Oil:** In a large pot, heat the olive oil over medium heat. This step is crucial as it helps to build the base flavor of the stew.
- 2. SautØ the Vegetables:** Add the diced onion, bell pepper, and garlic to the pot. SautØ for about 5 minutes until the vegetables are softened and fragrant. This is where the magic begins!
- 3. Add : Tomatoes and Broth:** Stir in the diced tomatoes and broth. Bring the mixture to a gentle boil, then reduce the heat to a simmer. This allows the flavors to meld beautifully.
- 4. Season the : Stew:** Add the cayenne pepper, thyme, salt, and pepper. Taste and adjust the seasoning as needed. Remember, you can always add more spice, but you can't take it away!
- 5. Add the : Shrimp:** Once the stew is simmering, add the shrimp. Cook for an additional 5-7 minutes until the shrimp are pink and cooked through. Be careful not to overcook them, as they can become tough.
- 6. Garnish and : Serve:** Remove the pot from heat and garnish with fresh parsley. Serve hot, and enjoy the delightful flavors of your homemade shrimp stew!

TIPS FOR SUCCESS

Use Fresh Shrimp: Whenever possible, opt for fresh shrimp over frozen for the best flavor and texture.

Experiment with Vegetables: Feel free to add other vegetables like corn, okra, or zucchini for added texture and nutrition.

Make it Ahead: This stew tastes even better the next day!

Make it ahead of time and let the flavors develop overnight.

