

## Shrimp and Corn Chowder Recipe: A Creamy and Comforting Soup

There are several reasons why this Shrimp and Corn Chowder recipe stands out from the rest:



**TIME**  
**15 min**

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### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 2 cups corn (fresh, frozen, or canned)
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 medium potatoes, diced
- 4 cups chicken or vegetable broth
- 1 cup heavy cream
- 2 tablespoons butter
- 1 teaspoon thyme (dried or fresh)
- Salt and pepper to taste
- Chopped parsley for garnish (optional)

### DIRECTIONS

- SautØ the Aromatics:** In a large pot, melt the butter over medium heat. Add the diced onion and cook until translucent, about 5 minutes. Stir in the minced garlic and cook for an additional minute until fragrant.
- Add the : Potatoes:** Toss in the diced potatoes and pour in the chicken or vegetable broth. Bring the mixture to a boil, then reduce the heat and let it simmer for about 10 minutes, or until the potatoes are tender.
- Incorporate the : Corn:** Add the corn and thyme to the pot. Stir well and let it cook for another 5 minutes. This is where the chowder starts to take on that wonderful sweet aroma.
- Add the : Shrimp:** Gently fold in the shrimp and let them cook for about 3-4 minutes, or until they turn pink and opaque. Be careful not to overcook them!
- Finish with : Cream:** Pour in the heavy cream and stir to combine. Season with salt and pepper to taste. Allow the chowder to heat through for another 2-3 minutes before serving.
- Garnish and : Serve:** Ladle the chowder into bowls and garnish with chopped parsley if desired. Enjoy your comforting bowl of shrimp and corn chowder!

### TIPS FOR SUCCESS

**Frozen:** If you can, use fresh shrimp for the best flavor. However, frozen shrimp works just as well and is often more convenient.

Vegetable Variations: Feel free to add other vegetables like bell peppers, carrots, or celery for added nutrition and flavor.

Spice it Up: For a kick, add a pinch of cayenne pepper or some diced jalapeños when sautéing the onions.

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

Original recipe: <https://chefmaniac.com/shrimp-and-corn-chowder-recipe-a-creamy-and-comforting-soup/>