

# SPICY SHRIMP SOUP

## Ingredients

1Large Onion, chopped

3Cloves Garlic, minced

3Tbsp Olive Oil

2(4-oz.)Cans Green Chiles, chopped

4Cups Chicken Broth

1Tbsp Worcestershire Sauce

1Tsp Ground Cumin

$\frac{1}{3}$ Cup Flour

$\frac{3}{4}$ Cup Water

1Lb Shrimp, cleaned

## Directions

In a large skillet, cook garlic and onion in oil for 3 to 4 minutes. Add chilies, broth, Worcestershire and cumin. Cook on low for 20 to 25 minutes. In a bowl, mix flour and water and stir into soup slowly. Bring to a boil while constantly stirring. Reduce to low for 5 to 10 minutes. Add cleaned shrimp. Simmer for a few minutes or until shrimp is done. If you desire, garnish with cilantro.

FromBetter Recipes Easter