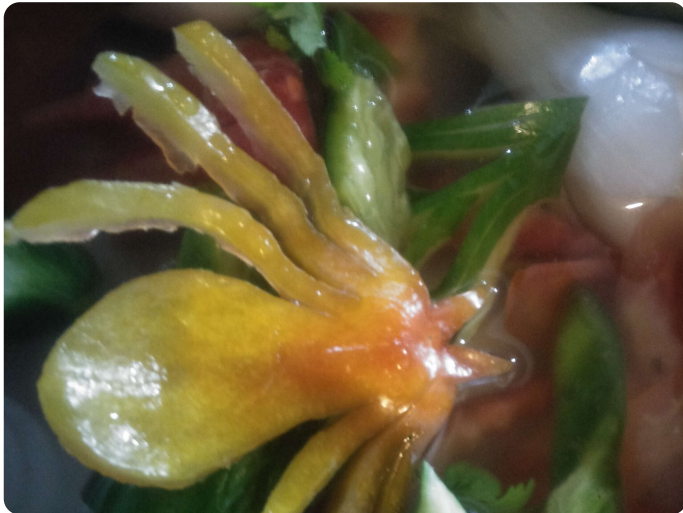


Sopa de Mariscos Seafood Soup

Oscar · 28/09/2024



Prep Time

1 hr 35 mins

Dificult

Medium

Servings

10

Description

A TexMex inspired seafood soup with a rich broth for a satisfying Sunday meal

Ingredients

- - 2 tablespoons olive oil - 1 medium onion
- chopped - 2 cloves garlic
- minced - 3 medium carrots
- diced - 1 ear fresh corn
- kernels cut from cob - 1 stalk celery
- halved and diced - 6 cups chicken stock (such as Swanson®) - 1 (10 ounce) can diced tomatoes with green chile peppers - 1 (10 ounce) can diced tomatoes with green chile peppers
- lime
- and cilantro (such as RO*TEL®) - 1 ancho chile pepper
- diced - 1 tablespoon chili powder - 2 teaspoons ground cumin - 1 pound fresh littleneck clams - 1 pound fresh mussels - 1 pound fresh cod
- cut into bite-sized pieces - $\frac{3}{4}$ pound fresh shrimp
- peeled and deveined - $\frac{1}{4}$ cup fresh cilantro
- chopped
- or to taste - 1 avocado
- peeled and sliced

Instructions

1. Heat olive oil in a stockpot over medium heat. Add onion and cook until translucent
2. 5 to 7 minutes. Add garlic and cook until fragrant
3. about 1 minute. Add carrots
4. corn
5. and celery and cook until softened
6. about 5 minutes. Add chicken stock
7. tomatoes
8. ancho chili
9. chili powder
10. and cumin and bring to a boil. Reduce heat
11. cover
12. and simmer for 45 minutes. Meanwhile
13. place clams and mussels in a bowl of cold water to filter out sand. Drain clams and mussels; add to the soup. Stir in cod and shrimp. Cover and boil until cod is white and flaky
14. mussels and clams are open
15. and shrimp is pink
16. 5 to 10 minutes. Serve immediately
17. topped with cilantro and avocado. Cook's Note If desired
18. save shrimp tails and shells
19. wrap up in cheesecloth
20. and add to the simmering soup. Remove from soup before adding seafood. You can substitute snapper or tilapia for cod
21. if desired.