



Prawn Soup

Ingredients

- 750g Prawns or Shrimps
- 1 large finely chopped onion
- 1½ cup of finely chopped carrots
- Salt and Pepper
- ½ tsp of paprika
- 1 tsp of any seafood spice
- 2 tbs of oil
- 1 fresh lemon ,juiced
- 1 cup of chicken broth
- 1 tsp of crushed garlic
- 2 Bay leaves
- ¼ cup of chopped parsley

Method

- 1** In a sauce pan with oil, sauté onion and carrots till soft and then add garlic .
- 2** As the garlic releases the flavour, add all seasonings and toast for 5 minutes at medium heat.
- 3** Add prawns and then cook for 2 minutes and then add the chicken broth and parsley and let it simmer for 5 minutes and serve.

