

Summer Shrimp

6 Tbls olive oil
4 poblano peppers – seeded and chopped
2 large onions – chopped
9 cloves garlic – minced
6 small zucchini – chopped
3 15oz. Can fire roasted tomatoes
3 lbs. Shrimp – tails removed
6 cups corn – fresh (yum!) or frozen
2-3 quarts vegetarian chicken broth
Salt and pepper to taste

- 1. Heat the oil in large soup pot add poblanos, onion, garlic and pinch each salt and pepper. Cook until veggies are soft (10-15 mins.)**
- 2. Add zucchini and tomatoes (if using fresh corn add it now) and cook another 10 mins. Add broth and shrimp, bring to a gentle boil and cook until shrimp is opaque. (if using frozen corn add now and heat through) season to taste with salt and pepper.**