

DRY SHRIMP & **SURIMI** BROTH

Servings 4

Ingredients:

600 ml water
50 g dried shrimp (headless)
10 g chipotle chili (canned).
230 g chopped tomato
15 g onion
2 g garlic
15 ml oil
70 g carrot chopped into cubes
100 g potato cut into cubes

150 g **SURIMI** chopped into cubes



salt and pepper

1 avocado (cubed) & 4 lemons

Instructions:

1. Place a pot on the stove over medium heat, add the water and dried shrimp, let it boil.
2. Blend the tomato, onion, garlic and chipotle chili (if necessary, take water from the shrimp broth to blend the broth).
3. In a pot over medium heat, add the oil and tomato broth.
4. Add the cubed potato and carrot.
5. Add the broth and boiled shrimp, let it boil for 40 or 50 minutes until the vegetables are cooked.
6. Remove from the heat and add the **SURIMI**.
7. Serve with lemon and cubed avocado.