



Shrimp Corn Chowder

★★★★★ 4.88 from 49 votes

Shrimp Corn Chowder with Bacon. A creamy, one-pot meal that's quick and easy to make! Smoky, sweet, and loaded with juicy shrimp, golden corn, and bacon.

PREP:	COOK:	TOTAL:
10 mins	30 mins	40 mins

SERVINGS: 6 servings

REVIEW

SAVE

PRINT

Ingredients

- 6 slices thick-cut bacon *cut into 1/2-inch pieces*
- 1 tablespoon unsalted butter
- 4 small green onions *thinly sliced, with white and green parts divided*
- 2 stalks celery *diced (about 1/2 cup)*
- 4 cloves garlic *minced*
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 tablespoons all-purpose flour
- 2 2/3 cups nonfat milk
- 1 1/2 cups fresh or frozen corn kernels *about 3 ears if using fresh*
- 1 can cream-style corn (15 ounces)
- 1/4 teaspoon ground cayenne pepper *plus additional to taste*
- 1 pound frozen peeled & deveined shrimp *any size you like, thawed*
- 1 teaspoon chopped fresh thyme
- 1/3 cup half-and-half
- Hot sauce *optional for serving*

Instructions

- 1 Cook the bacon in a dutch oven or large, deep saucepan over medium heat until crisp, about 6 minutes. With a slotted spoon, remove the bacon from the pan and transfer to a paper-towel-lined plate. Lightly pat dry and set aside for serving. Discard all but 1 tablespoon bacon fat.
- 2 Add the butter to the pot and let it melt. Set aside 1/4 cup of the sliced green onion tops for serving, then add the rest of the green onions. Add the celery. Cook, stirring occasionally, until the veggies are tender, about 3 minutes, then stir in the garlic, salt, and black pepper. Cook until the garlic is fragrant, about 30 seconds.
- 3 Sprinkle the flour over the top of the onion mixture, then cook, stirring constantly, for 1 minute. Slowly pour in the milk, a few splashes at a time at first, stirring out any lumps. Stream in the rest of the milk, then add the corn kernels, cream-style corn, and cayenne. Stir and bring to a gentle boil. Let bubble until thickened, about 5 minutes. Stir in the shrimp and continue cooking just until the shrimp are done, about 3 minutes. Remove from the heat, then stir in the thyme and half-and-half. Serve hot, sprinkled with reserved bacon, green onion tops, and a dash or two of hot sauce as desired.

Nutrition

SERVING: 1 serving

CALORIES: 282kcal

CARBOHYDRATES: 27g

PROTEIN: 28g

FAT: 10g

SATURATED FAT: 4g

CHOLESTEROL: 140mg

SODIUM: 981mg

FIBER: 2g

SUGAR: 10g

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