



Peruvian Shrimp Chowder

Prep Time: 25 minutes
Cook Time: 30 minutes
Yield: Serves 6-8

INGREDIENTS

2 lb shrimp, peeled and deveined (shells reserved for stock, if making fresh)
8 cups shrimp stock
1 medium yellow onion, small dice
5 cloves garlic, minced
2 tbsp ají amarillo paste
1 tbsp ají panca paste
1 tbsp dried oregano
1 cup jasmine rice, cooked (or uncooked—see method)
2 large russet potatoes, peeled and diced (or pre-cooked)
1 cup frozen English peas
½ cup frozen corn
8 oz queso fresco, cut into small cubes
Salt and black pepper, to taste
Fresh parsley, chopped (for garnish)

DIRECTIONS

Build the Flavor Base

1. In a large, heavy-bottomed pot over medium heat, sauté the diced onion until soft and translucent, about 4–5 minutes. Add the garlic and cook until fragrant, about 30 seconds.

Bloom the Ají Pastes

1. Stir in the ají amarillo paste, ají panca paste, and oregano. Cook for 2–3 minutes, stirring frequently, to fully develop the flavors.

Simmer the Chowder

1. Add the shrimp stock, rice, and potatoes. Bring to a gentle simmer and cook until the potatoes are tender and the rice is fully cooked, about 10–15 minutes.

Note: Pre-cooked rice and potatoes may be added later to reduce cook time.

Finish the Soup

1. Add the shrimp, peas, and corn. Cook just until the shrimp are opaque and cooked through, about 3–4 minutes. Season with salt and pepper to taste.

Serve

1. Remove from heat and gently fold in the queso fresco. Garnish with fresh parsley and serve hot.

Chef's Notes

1. Cooking the rice and potatoes separately helps maintain texture and prevents over-thickening.
2. Ají amarillo provides brightness and heat, while ají panca adds depth and smokiness—both are essential to the dish.
3. For plating, finish with queso at the very end to showcase its soft, creamy contrast.



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Recipe adapted from:
Chef Javier Uriarte/Chef Floyd