KitchenBooQ

Aji de Camarones (Shrimp Stew)

Serves: 4 | Cooking Time 45 minutes | Level: Capable



INGREDIENTS

1 tbsp (15 ml) vegetable oil
3 cloves garlic, minced
1 medium yellow onion, finely diced
2 tbsp (30 g) aji amarillo paste (or blended yellow bell pepper with 1 tsp smoked paprika and 1/2 tsp cayenne)
1 cup (240 ml) low-sodium chicken or vegetable broth
4 oz (115 g) cream cheese, softened
1 tbsp (15 ml) fresh lime juice
1 lb (450 g) large shrimp, peeled and deveined
Salt and black pepper to taste
1/2 cup chopped fresh cilantro

Notes
Refrigerate leftovers in an airtight container within 2 hours; consume within 3 days due to seafood and dairy content. Freezing is not recommended as cream cheese may separate upon thawing, but you can freeze the broth base separately if needed. If aji amarillo paste is unavailable, substitute with 1/4 cup finely diced yellow bell pepper plus 1 tsp smoked paprika and 1/2 tsp ground cumin for authentic flavor depth.

PREPARATION

1. Heat oil in a large skillet or Dutch oven over medium heat. Add diced onion and cook until softened, about 4 minutes. Stir in minced garlic and aji amarillo paste, cooking for another minute until fragrant.

2. Pour in the broth and whisk in the cream cheese until completely smooth and no lumps remain. Bring to a gentle simmer and let it cook for 5 minutes to thicken slightly.

3. Season the sauce with lime juice, salt, and black pepper. Add the shrimp in a single layer and cook undisturbed for 2 minutes before gently flipping them.

4. Continue cooking until the shrimp turn pink and opaque, about 1 to 2 more minutes. Remove from heat immediately to prevent overcooking.

5. Stir in half of the cilantro. Ladle the stew into shallow bowls, spooning extra sauce over the top. Garnish with remaining cilantro and serve immediately with steamed white rice or boiled potatoes on the side.