

## **POTATO SOUP WITH SPICY SHRIMP**

(adapted from [Food and Wine magazine, December 2010](#))

1/8 cup + 3 Tablespoons olive oil  
2 medium shallots, thinly sliced  
2 celery sticks, finely diced  
Kosher salt  
1 pound Yukon Gold potatoes, peeled and cut in chunks  
One 8-ounce baking potato, peeled and cut in chunks  
4 cups chicken stock  
1 pound medium shrimp, shelled and halved horizontally  
2 teaspoons rose harissa (or regular harissa)  
parsley leaves to serve (optional)

In a large pot, heat 2 tablespoons of the olive oil. Add the shallots and celery and a pinch of salt and cook until softened, about 5 minutes. Add the potatoes and cook, stirring, until barely softened, about 5 minutes. Add the chicken stock and simmer until the potatoes are tender, about 20 minutes.

Strain the broth into a bowl and transfer the veggies to a blender. Add 1/8 cup of the olive oil and 1 cup of the broth and puree until smooth. Return the puree to the pot. Stir in the remaining broth and season with salt. Bring the soup back to a simmer over moderate heat.

In a medium bowl, toss the shrimp with the harissa and the remaining tablespoon of olive oil. Season with salt. Add the shrimp to the soup and cook just until they are pink and curled. Ladle the soup into bowls, garnish with the parsley and serve.