



Niagara County Office for the Aging
111 Main Street, Suite 101
Lockport, NY 14094
Eat Well...Stay Well Dining Program
439-4030

*Recipe provided by Niagara County Office for the Aging,
Eat Well...Stay Well Dining Program*

Shrimp Soup

1 can of Cream of Potato Soup
10 ounces of milk
5 ounces Cream Cheese (can use low-fat)
1-2 green onions
 $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon ground red pepper
 $\frac{1}{2}$ pound shrimp (can use small frozen shelled shrimp or canned shrimp, drained)
 $\frac{1}{4}$ c. corn
2 Tablespoons Butter or Margarine
Garlic powder to taste

Saute onion with butter and pepper and garlic. Add soup with $\frac{1}{2}$ of the milk. Add shrimp and corn. Add Cream Cheese last. Do not boil.

Heat until hot.

Serves 2-3 people.