

SHRIMP WITH TOMATOES & FETA

FROM SANTORINI GREECE

BY: Simply Creative Chef Rob Scott

Ingredients:

4 tablespoons extra-virgin olive oil
¾ cup finely chopped shallots, from about 3 shallots
4 garlic cloves, roughly chopped
1 28 oz. can diced tomatoes
1 ½ teaspoon salt
¼ teaspoon pepper
1 teaspoon ground cumin
½ teaspoon crushed red pepper flakes (use less if you are heat-sensitive)
1 tablespoon honey
1 ½ pounds extra-large shrimp, peeled and deveined – thaw if frozen
6 ounces feta cheese
¾ teaspoon dried oregano
2 tablespoons roughly chopped fresh mint

Directions:

- Preheat oven to 400 degrees – set one oven rack in the middle position and another about 5 inches underneath the broiler
- Heat the olive oil in a wide oven-proof skillet over medium-low heat
- Add the shallots and garlic and cook, stirring occasionally, until softened 5 – 7 minutes (do not brown)
- Add the tomatoes with their juices, salt, pepper, cumin, red pepper flakes, and honey
- Bring to a boil, then reduce the heat to medium-low and cook, uncovered, stirring occasionally, until the sauce is thickened, 15 – 20 minutes
- Off the heat, arrange the shrimp over the tomato sauce in an even layer
- Crumble the feta over the shrimp and then sprinkle with the oregano
- Bake for 12 – 15 minutes, until the shrimp are pink and just cooked (the cooking time will depend on the size of the shrimp)
- Turn on the broiler
- Using an oven mitt, carefully transfer the pan to the higher oven rack and broil for 1 – 2 minutes or until golden brown in spots
- Remove the pan from the oven (use an oven mitt and immediately place the oven mitt over the handle of the pan because it is very easy to forget that it is burning hot)
- Let the shrimp rest for 5 minutes, sprinkle with mint and serve