



Baked Shrimp in Tomato Feta Sauce

Adapted from simplyrecipes.com

BAH Note: Serve this with some crusty bread as a main course or with a light salad for an easy brunch. Leftovers, if there are any, can be reheated in the microwave on 50% power. The original recipe called for 1 tablespoon fresh, or 1 teaspoon dried, dill. If you think you might like it, go ahead and add it in.

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 14.5 ounce cans of diced tomatoes
- 1/4 cup minced fresh parsley
- 1 1/2 pounds medium size raw shrimp, peeled and deveined
- 3 ounces feta cheese, crumbled
- salt
- pepper

Preheat oven to 425 degrees. Heat oil in a large ovenproof skillet or dutch oven over medium high heat. Add onions and cook for 3 to 5 minutes, until softened.

Add the tomatoes and bring to a simmer. Reduce heat and simmer 5 to 10 minutes until the juices slightly thicken. Season to taste with salt and pepper.

Turn off the heat. Stir in the parsley, shrimp, and feta cheese. Plan pan in the oven and bake for approximately 10 to 12 minutes, until the shrimp are cooked through.

Garnish with additional feta and serve hot.

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