

Baked Shrimp in Tomato Feta Sauce

Ingredients

1 1/4 lb Gold Label Shrimp, peeled
1 tbsp Olive Oil
1 medium Onion, chopped
2 cloves Garlic, minced
2 cans (14.5 oz each) diced Tomatoes
1/4 cup minced fresh Parsley
Salt & Black Pepper to taste
2/3 cup Feta Cheese, crumbled

Directions

Preheat oven to 425°. Heat oil in a large, oven proof skillet on medium high heat. Add onions & cook till softened. Add the garlic & cook for about 30 seconds.

Add tomatoes. Bring to simmer & reduce heat. Let simmer 5-10 minutes. Juices will thicken slightly.

Remove from heat. Stir in parsley, shrimp, feta cheese, salt & pepper. Place pan in oven and bake uncovered about 10-12 minutes. Shrimp will be pink when done. Serve with bread, optional.

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