

Baked Mediterranean Shrimp



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Serves 6 as an appetizer, 4 as a main course

Ingredients

1 lb. medium shrimp, peeled and deveined
1 cup crumbled feta cheese
2 fresh tomatoes, cut into large chunks
 $\frac{1}{2}$ cup pitted kalamata olives
3 tablespoons extra-virgin olive oil
3 tablespoons □ finely chopped parsley
2 cloves garlic, chopped
1 teaspoon oregano
Salt and pepper to taste
1 cup crumbled feta cheese
2 fresh tomatoes, cut into large chunks
 $\frac{1}{2}$ cup pitted kalamata olives
3 tablespoons extra-virgin olive oil
3 tablespoons □ finely chopped parsley
2 cloves garlic, chopped
1 teaspoon oregano
Salt and pepper to taste

Method

Preheat oven to 350°F.

In a small, greased baking dish, layer shrimp, feta, tomatoes and olives.

Mix together oil, parsley, garlic, oregano and salt and pepper. Pour over shrimp.

Bake uncovered for 30-35 minutes, or until shrimp are cooked through and sauce is bubbly.

Serve with crusty bread or pasta.

Source: Central Market (4 servings)