

GREEK SHRIMP WITH SPICED TOMATOES AND FETA ON ORZO

Serves 4.

4 T. extra-virgin olive oil
3/4 cup finely chopped shallots
4 garlic cloves, roughly chopped
1-28 oz. can diced tomatoes with juices
1 1/2 tsp. salt
1/4 tsp. freshly ground black pepper
1 tsp. ground cumin
1/2 tsp. crushed red pepper flakes or to taste
1 T. honey
1 1/2 lbs. extra-large shrimp, peeled and deveined
6 oz. sheep's milk feta cheese
3/4 tsp. dried oregano
2 T. roughly chopped fresh mint
Cooked Orzo

1. Preheat oven to 400°F. 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 to 7 minutes. Do not brown.

2. 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 to 20 minutes.

3. 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 to 15 minutes, until the shrimp are pink and just cooked (the cooking time will depend on the size of the shrimp). Serve shrimp and sauce on a bed of cooked Orzo or just in a bowl.

Note: If you do not have an oven-proof skillet, simply transfer the tomato sauce to a 9-by-13-inch or equivalent baking dish and proceed from there.