

# Greek Shrimp, Tomatoes, & Feta (Shrimp Saganaki)

Easy Greek shrimp recipe (shrimp saganaki) cooked in flavor-packed tomato sauce and finished with fresh herbs, feta cheese, and olives. While it only takes 30 minutes to make, it is so elegant that it will wow your tastebuds (and your friends!).

Serve shrimp saganaki with orzo, your favorite grain, or crusty bread to sop up all the delicious sauce.

## Ingredients:

1 ½ pounds jumbo shrimp, 21/25, fully thawed, peeled and deveined  
Kosher salt  
Black pepper  
1 ½ teaspoons dry oregano, divided  
1 ½ teaspoons dry dill weed, divided  
Pinch red pepper flakes  
6 garlic cloves, minced, divided

Extra virgin olive oil

1 large red onion, chopped  
1 26-ounce can diced tomato, drain only some of the liquid  
Juice of ½ lemon, more for later if you like  
Chopped fresh mint leaves, a generous handful  
Chopped fresh parsley leaves, a generous handful  
2 ounces Greek feta cheese, more if you like  
6 pitted Kalamata olives, chopped (optional)

## Directions:

Pat shrimp dry and place in a large bowl. Season with kosher salt, pepper, ½ teaspoon dry oregano, ½ teaspoon dry dill weed, pinch red pepper flakes, and about ½ teaspoon of minced garlic. Drizzle with extra virgin olive oil, and toss to combine. Set aside for now.

In a large heavy skillet, heat about 2 tablespoon extra virgin olive oil over medium heat until shimmering but not smoking. Add the chopped onion and remaining minced garlic, cook briefly until fragrant (stir regularly.) Add tomatoes and lemon juice, and season with pinch of salt, pepper, and remaining dry oregano and dill. Bring to a boil, then lower heat to medium-low and let simmer for 15 minutes.

Add the marinated shrimp. Cook for 5 to 7 minutes or until pink; do a little stirring if needed. (Do not overcook shrimp.)

Stir in fresh mint and parsley leaves. Finish with a sprinkle of feta and Kalamata olives. If you like, add a splash of lemon juice or more red pepper flakes to your taste.

Serve over plain orzo, your favorite grain, or your favorite crusty bread to sop up the delicious sauce. Enjoy!



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