

Shrimp with Feta in Tomato Sauce

Category: Greek

Servings: 2

Rating: 10

Source: Encyclopaedia of Creative Cooking (modified)

Description:

This dish is perfect with lemony baked potatoes, stuffed zucchini, and served with a cool, crisp, old world chardonnay.

I use a mixture of creamy and firm feta.

Ingredients:

lemon juice	1 tablespoon
shrimp	20 or so, medium to large, peeled, deveined
olive oil	1 tablespoon
onion	1/3 cup
green onion	1/2 bunch, finely chopped
garlic	2 cloves, minced
tomato sauce	1 cup
dry white wine	1/4 cup
oregano	1 tablespoon, minced
parsley	2 tablespoons, minced + garnish
butter	2 tablespoons
pernod	2 tablespoons
feta cheese	1/3 cup, cut in 1/4" squares

Instructions:

Pour lemon juice over shrimp and let them marinate while making the sauce.

Heat oil in heavy skillet and then sauté the onions and garlic until they are softened and just starting to brown. Add tomato sauce and wine to the onion mixture and simmer for 15 minutes. Near the end of the cooking time, mix in the herbs.

When the tomato mixture is almost done, melt butter in another skillet and sauté the shrimp until they are pink, being careful not to overcook. Add the pernod, let it warm for a moment, and then light it. When the flame extinguishes, transfer the shrimp to the tomato mixture. Add the juice from the shrimp pan to the tomato sauce gradually, adding only enough to get the right consistency: sloppy but slightly thickened. Add the cheese cubes to the sauce and bake in a pre-heated 375° oven until hot and bubbly, about 15 minutes.

Garnish with parsley sprigs and serve.