



Baked Shrimp in Tomato-Feta Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

Ingredients:

1 tbsp olive oil
1 large shallot, minced (or ½ onion and 2 cloves of garlic)
a dash or two of white wine (optional)
16 ounces of fire roasted tomatoes
10 ounces of chickpeas, drained and rinsed (optional)
¼ cup chopped cilantro (or parsley)
1 tsp dried dill (or 1 tbsp fresh)
1 lb. medium sized fresh peeled and deveined shrimp, thawed (you can leave the tails on)
salt/pepper
3-5 ounces of crumbled feta

Instructions

Preheat oven to 400. Heat the oil in a large, oven-proof skillet over medium heat. Add shallot and cook on stovetop until softened, about 3-5 minutes. If using white wine, add here and then, stir in tomatoes and simmer until it thickens a bit, then add chickpeas. Cook for about 5-10 minutes and then take off of the heat and stir in herbs, shrimp, salt/pepper and feta. Place in oven (uncovered) for 20 minutes or so, until shrimp are cooked. Serve with rice or crusty bread.