



Caprikorn

Artisan Goat

Baked Shrimp with Feta (4-6 servings)

Ingredients:

- 1 TBS olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 (14.5 oz.) no-salt diced tomatoes, with juice
- 1/4 cup finely minced Italian parsley (flat leaf)
- 1 TBS finely minced fresh dill
- 1 1/4 lbs. medium shrimp, peeled & deveined
- 1/4 tsp. salt
- 1/4 tsp. freshly ground pepper
- 2/3 cup shredded Caprikorn Farms' Feta

Preheat oven to 450°. Heat the oil in an oven-proof skillet over medium-high heat. Add onion & cook until softened, stirring, about 3 minutes. Add garlic & cook 1 minute. Add tomatoes, bring to a boil. Reduce heat to medium-low and simmer for 5 minutes until tomato juices thicken. Remove from heat. Stir in parsley, dill and shrimp. Season to taste with salt and pepper. Sprinkle feta over the top. Bake until shrimp are cooked through and cheese melts, about 12 minutes. Enjoy with some crusty bread to dunk in the juices.