

Greek Shrimp with Baguette

Servings: 2

Adapted from

<http://www.closetcooking.com/2009/05/garides-tourkolimano-greek-shrimp.html>

Ingredients

1 tablespoon oil
1/2 lb shrimp, peeled and deveined
1 tablespoon minced garlic
1/2 cup grape tomatoes, diced
4 green onions (sliced)
1/2 cup dry white wine or chicken broth
1 splash hot sauce
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/8 cup chopped fresh mint
Salt and pepper to taste
1/2 cup crumbled feta
1/4 cup fresh parsley, chopped
1 baguette

Preparation

- 1) Heat the oil in a pan. Add the shrimp and saute for a minute on each side; set aside.
- 2) Add the garlic and saute until fragrant, about 1 minute.
- 3) Add tomato and green onion; saute until the tomato starts to break down, about 3-5 minutes.
- 4) Add the shrimp, wine, herbs and season with salt and pepper and simmer for 2 minutes.
- 5) Remove from heat and gently mix in the feta.
- 6) Cover and allow to rest for 3 minutes. Garnish with parsley and serve with baguette.