

# Shrimp with Tomatoes and Feta (Garides Saganaki)

SERVES 4

## INGREDIENTS

4 tbsp. extra-virgin olive oil  
4 cloves garlic, minced  
4 scallions, minced  
1 tbsp. tomato paste  
1/2 cup white wine  
1 tsp. dried oregano  
1/2 tsp. sugar  
1/4 tsp. crushed red chile flakes  
4 medium tomatoes, grated  
3 tbsp. chopped fresh mint  
16 large shrimp (about 3/4 lb.), peeled and deveined  
Kosher salt and freshly ground black pepper, to taste  
4 oz. feta  
1 lemon, halved  
1 tbsp. minced fresh parsley

## INSTRUCTIONS

1. Arrange a rack 4" from heating element; heat oven to broil. Heat oil in a 10" skillet over medium heat. Add garlic and scallions; cook, until soft, 3 to 4 minutes. Stir in tomato paste; cook for 2 minutes. Add wine; cook until reduced by half, 3 to 4 minutes.
2. Add oregano, sugar, chile flakes, and tomatoes; boil. Reduce heat to medium-low and cook, stirring often, until slightly thickened, 12 minutes. Stir in mint and shrimp, season with salt and pepper; crumble feta over top. Broil until bubbly, 3 to 5 minutes. Squeeze lemon over top. Garnish with parsley.