

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.