

# Roasted Tomato and Feta Shrimp

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

## **Servings: 2**

*12 large shrimp, peeled and deveined*

*12 grape tomatoes*

*2 cloves garlic (to taste), sliced*

*2 tablespoons olive oil*

*1/2 teaspoon Kosher salt*

*1/4 teaspoon black pepper*

*1/4 cup roasted red peppers (optional), chopped*

*1/4 cup fresh parsley, chopped*

*1/2 package (4 ounce) Feta cheese*

*1 tablespoon lemon juice*

*crusty French bread, sliced*

Preheat the oven to 450 degrees.

In a baking dish large enough to hold shrimp, place the tomatoes, garlic, olive oil, Kosher salt and black pepper. Toss gently to coat.

Bake the tomato mixture for 10 to 15 minutes. Stir in the shrimp and peppers.

Bake for 10 to 15 minutes or just until the shrimp turn pink.

Toss with parsley, Feta cheese and lemon juice.

Serve immediately with the bread.

(You may also serve with a mixed green salad and your favorite dressing, Greek is preferable.)

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Per Serving (excluding unknown items): 262 Calories; 22g Fat (75.7% calories from fat); 13g Protein; 3g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 946mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat.