

# Tomato-Braised Shrimp

Food Network Magazine - December 2020

*2 tablespoons olive oil*  
*1 large clove garlic, thinly sliced*  
*1/2 cup dry white wine*  
*1 can (14.5 ounce petite diced tomatoes)*  
*1 tablespoon tomato paste*  
*1 tablespoon chopped oregano*  
*1/2 teaspoon Kosher salt*  
*1/2 teaspoon red pepper flakes*  
*1/2 pound large shrimp, peeled and deveined*  
*chopped parsley (for topping)*  
*toasted bread (for serving)*

In a medium skillet over medium-high heat, heat the olive oil and garlic clove until the garlic is lightly golden, 2 minutes.

Add the wine. Cook until reduced by half, 3 minutes.

Add the tomatoes and tomato paste. Cook until thickened, 6 to 8 minutes.

Stir in the oregano, Kosher salt and red pepper flakes.

Add the shrimp in an even layer. Simmer until opaque, about 8 minutes.

Top with chopped parsley and serve with toasted bread.

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Per Serving (excluding unknown items): 578 Calories; 31g Fat (56.4% calories from fat); 47g Protein; 7g Carbohydrate; 1g Dietary Fiber; 345mg Cholesterol; 1412mg Sodium. Exchanges: 6 1/2 Lean Meat; 1 Vegetable; 5 1/2 Fat.