



ROASTED TOMATOES WITH *Shrimp & Feta*

Ingredients

5 large tomatoes, cut into eighths
3 tablespoons olive oil
2 tablespoons minced garlic
3/4 teaspoon kosher salt
3/4 teaspoon freshly ground black pepper
1 1/2 pound medium shrimp, peeled and deveined
1/2 cup chopped fresh parsley
2 tablespoons lemon juice
1 cup Feta, crumbled

Instructions

Preheat oven to 450°F.
Place the tomatoes in a large baking dish. Spoon the olive oil and garlic over the tomatoes.
Sprinkle with the salt and pepper and toss. Place on top rack of oven and roast for 20 minutes.
Remove baking dish from oven and stir in the shrimp, parsley, and lemon juice. Sprinkle with the Feta. Place back in oven for another 10 to 15 minutes or until the shrimp are cooked.
Serve warm with crusty bread.

