

Mediterranean Shrimp with Olives and Feta



SIZE

For 4

as an appetizer

PREPARATION

10

DIFFICULTY



Level 1



Mediterranean Shrimp with Olives & Feta, AKA Garides Saganaki, is a classic dish that highlights everything we love about the Greek islands. This is summer in a dish.

To quickly defrost frozen shrimp, place in a medium bowl under running water for 5-10 minutes until they are soft to touch and not hard in the center.

Ingredients

- 2 T** extra virgin olive oil, divided
- 1 lb.** extra large shrimp (21-25 count), peeled, deveined, patted dry, tails removed
- 3** medium cloves garlic, thinly sliced
- 1 jar** not just pasta sauce
- 1/3 cup** coarsely chopped kalamata olives
- 1/4 cup** coarsely chopped mint
- 1/3 cup** crumbled feta
- toasted baguette to serve
- kosher salt and black pepper

Process

1

In a medium bowl, season the shrimp with ½ teaspoon salt and ¼ teaspoon black pepper.

2

In a 12-inch nonstick skillet over medium-high, heat 1 tablespoon of the oil until shimmering. add the shrimp in an even layer and cook without disturbing until golden brown on the bottoms, about 2 minutes.

3

Stir and cook until the shrimp are opaque on all sides, another 30 seconds. transfer to a medium bowl, wipe out the skillet, and set aside

4

Add the remaining oil and garlic to the now empty skillet over medium heat, cook until the garlic begins to turn golden brown, about 3-5 minutes.

5

Stir in the not just pasta sauce, reduce to medium-low and cook for about 5 minutes until slightly thickened and a spatula leaves a trail.

6

Pull off heat and stir in the shrimp with any accumulated juices, half of the olives, and half of the mint. Season to taste.

7

Top with the remaining olives and mint. Sprinkle with feta, drizzle with oil, and serve with toasted or broiled crostini.