

## **Baked Shrimp with Feta**

### **INGREDIENTS:**

Servings: 2 people

Large shrimp	350 g
Sliced small onion	1
Peeled and sliced garlic cloves	1-2
Chopped spring onions	3
Tomatoes	2
Olive oil	60 ml
Dry white wine	60 ml
Chopped fresh parsley	small bunch
Dried oregano or marjoram	1/4 tsp
Salt and freshly ground pepper	to taste
Feta cheese	50 g

Servings: 4 people

Large shrimp	700 g
Sliced medium onion	1
Peeled and sliced garlic cloves	2-3
Chopped spring onions	5
Tomatoes	3
Olive oil	100 ml
Dry white wine	120 ml
Chopped fresh parsley	small bunch
Dried oregano or marjoram	1/2 tsp
Salt and freshly ground pepper	to taste
Feta cheese	100 g

Servings: 6 people

Large shrimp	1 kg
Sliced onion	1
Peeled and sliced garlic cloves	3-4
Chopped spring onions	8
Tomatoes	5
Olive oil	120 ml
Dry white wine	180 ml
Chopped fresh parsley	medium bunch
Dried oregano or marjoram	1/2 tsp
Salt and freshly ground pepper	to taste
Feta cheese	150 g

Servings: 8 people

Large shrimp	1 1/4 kg
Sliced onions	1-2
Peeled and sliced garlic cloves	4-5
Chopped spring onions	11
Tomatoes	7
Olive oil	160 ml
Dry white wine	240 ml
Chopped fresh parsley	medium bunch
Dried oregano or marjoram	3/4 tsp
Salt and freshly ground pepper	to taste
Feta cheese	200 g

Servings: 10 people

Large shrimp	1 3/4 kg
Sliced onions	2
Peeled and sliced garlic cloves	5-6
Chopped spring onions	13
Tomatoes	8
Olive oil	180 ml
Dry white wine	300 ml
Chopped fresh parsley	large bunch
Dried oregano or marjoram	3/4 tsp
Salt and freshly ground pepper	to taste
Feta cheese	250 g

Servings: 12 people

Large shrimp	2 kg
Sliced onions	2-3
Peeled and sliced garlic cloves	6-7

Chopped spring onions	16
Tomatoes	10
Olive oil	200 ml
Dry white wine	360 ml
Chopped fresh parsley	large bunch
Dried oregano or marjoram	1 tsp
Salt and freshly ground pepper	to taste
Feta cheese	300 g

**TOOLS:**

Small knife

Chef's knife

Cutting board

Saucepan

Large frying pan with lid or casserole dish

Wooden spoon

Pepper mill

Large heat-proof ramekins or one large heat-proof serving dish

**INFO:**

With its combination of seafood and feta cheese, few dishes are more typical of Greece. This is a dish you will find served in both the fanciest and simplest of restaurants and, depending only on the amount you prepare, can be served as a first course, main course, or a one-dish meal.

**TIME:**

prep time : 01:15

cook time : 00:10

**PREPARATION:**

Shell and devein the shrimp, and leave the tails intact.

Blanch, seed and dice the tomatoes. In the frying pan, sweat the onions in olive oil. Add the garlic and spring onion and cook for another 5 minutes. Add the tomatoes, wine, 2/3 of the parsley and oregano. Season to taste with salt and freshly ground pepper. Cover and simmer for 30 minutes.

Preheat the oven to 260° C.

Pour the tomato mixture in individual heat-proof ramekins or a large heat-proof serving dish. Divide the shrimp in the dish, pushing a little into the sauce. Crumble the feta over the dish and bake for about 10 minutes, until the shrimp become pink and the feta becomes soft and golden. Sprinkle the rest of the parsley over the dish and serve.