

Seasonal Eating

Mediterranean Shrimp In Tomatoes

- 1 teaspoon dried oregano
- 1/2 teaspoon lemon pepper seasoning
- 1/4 teaspoon kosher salt
- 1/2 pound medium raw shrimp, peeled and deveined (about 20 shrimp)
- 3 tablespoons olive oil, divided
- 1/2 cup roughly chopped red onion
- 2 cloves garlic, minced or pressed
- 2 tablespoons white wine
- 1 tablespoon tomato paste
- 1/4 cup chicken broth
- 1 cup roughly chopped Campari or Roma tomatoes
- 1/4 cup roughly chopped roasted red bell pepper
- 1/4 cup pitted Kalamata olives, halved
- 2 tablespoons chopped fresh parsley
- 2 tablespoons crumbled feta cheese, optional

In a medium bowl combine the oregano, lemon pepper and salt. Add the shrimp and toss to coat. In a medium skillet, heat 2 tablespoons of the olive oil until shimmering but not smoking. Add the seasoned shrimp and cook until just opaque and curled, about 2-3 minutes. Remove to a clean bowl. Add the remaining tablespoon of olive oil to the skillet with the onion and garlic and sauté over medium high heat until the onion is softened and translucent. Add the wine and cook until reduced by half. Add the tomato paste and cook for a few minutes until slightly darkened. Stir in the chicken broth, tomatoes, peppers and olives. Cook until the liquid is reduced by about half, 4-5 minutes. Sprinkle in the parsley. Serve on its own or over pasta or rice sprinkled with feta cheese, if desired.