

Garides Saganaki (Shrimp Saganaki)



Ingredients:

- 1 tablespoon olive oil
- ¼ cup onion (chopped)
- ¼ teaspoon red pepper flakes
- 1 clove garlic (chopped)
- ½ cup tomato (chopped)
- ¼ teaspoon oregano
- 1 splash ouzo (or mastic liqueur, optional)
- salt and pepper to taste
- ¼ pound shrimp
- 1 handful parsley (chopped)
- ½ cup feta (crumbled)

Method:

1. Heat the oil in a pan.
2. Add the onion and sauté until soft, about 5 minutes.
3. Add the red pepper flakes and garlic and sauté for 30 seconds.
4. Add the tomato, oregano, and ouzo and simmer until the sauce thickens, about 5 minutes.
5. Add the shrimp and simmer for 30 seconds per side.
6. Remove from heat and stir in the parsley.
7. Transfer to a baking dish and top with the feta cheese.
8. Bake in a preheated 425F oven until the sauce is bubbly, about 10 minutes.