

Greek Shrimp with Tomato Sauce



Preparation time: 30 min

Difficulty: Medium

Ingredients

- (cut into wedges, for serving): 2 Lemons
- Baguette: 4-6 slices
- Black Pepper: 1/4 teaspoon
- Dried Oregano: 1 1/2 teaspoon
- Extra Virgin Olive Oil: 2 tablespoons
- Feta Cheese (crumbled): 5 ounces
- Fresh Mint (chopped): 2 tablespoons
- Fresh Parsley (chopped): 3 tablespoons
- Garlic Cloves (minced): 2-3
- Honey (optional): 1 tablespoon
- Pomì Strained Tomatoes: 2 cups
- Red Pepper Flakes (more or less to taste): 1/4 teaspoon
- Sea Salt: 1/2 teaspoon
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- Shrimp (uncooked, peeled and deveined): 12 ounces
- Yellow Onion (diced): 1/2 cup

For this recipe we used:

Strained Tomatoes 2 cups



Preparation

The perfect summer lunch or dinner to enjoy with your family!

1. **Season the shrimp with salt, black pepper, oregano, crushed red pepper flakes, and olive oil. Toss to combine and set aside.**
2. **Heat a large skillet over medium heat. Once the skillet is hot, add the olive oil and the diced onion. Sauté for 2-3 minutes then add the minced garlic and sauté for another minute until fragrant.**
3. **Pour in the Pomì Strained Tomatoes, honey, and salt.**
4. **Bring the sauce to a gentle simmer then reduce heat to medium-low and continue to simmer, stirring occasionally, until sauce has reduced and thickened slightly, about 10 minutes.**
5. **Add the shrimp to the skillet and submerge in the sauce. Cover and cook until shrimp are cooked through, tossing once halfway through, about 6 - 7 minutes total.**
6. **Take the skillet off the heat and garnish with fresh feta, parsley, mint, a squeeze of lemon, and lemon wedges.**
7. **Serve warm with baguette slices, if desired.**