

Roasted Shrimp with Feta

Barefoot Contessa

<http://www.foodnetwork.com/recipes/ina-garten/roasted-shrimp-with-feta-recipe-1924902>

Total: 1 Hour (15 min prep; 45 min cooking)

Serve: 4

- 4 tablespoons good olive oil, divided
- 1 ½ cups medium-diced fennel
- 1 tablespoon minced garlic (3 cloves)
- ¼ cup dry white wine
- 2 teaspoons tomato paste
- 1 teaspoon dried oregano
- 1 tablespoon Pernod
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 ¼ pounds (16-20 per pound) peeled shrimp with tails on
- 5 ounces good feta cheese, coarsely crumbled
- 1 cup fresh bread crumbs (see note)
- 3 tablespoons minced fresh parsley
- 1 teaspoon grated lemon zest
- 2 lemons

1. Preheat the oven to 400 degrees.
2. Heat 2 tablespoons of the olive oil in a 10-or 12-inch heavy ovenproof skillet over medium-low heat. Add the fennel and sauté for 8 to 10 minutes, until the fennel is tender. Add the garlic and cook for 1 minute. Add the wine and bring to a boil, scraping up any browned bits. Cook for 2 to 3 minutes, until the liquid is reduced by half. Add the tomatoes with the liquid, tomato paste, oregano, Pernod, salt, and pepper to the skillet. Simmer over medium-low heat, stirring occasionally, for 10 to 15 minutes.
3. Arrange the shrimp, tails up, in one layer over the tomato-mixture in the skillet. Scatter the feta evenly over the shrimp. In a small bowl, combine the bread crumbs, parsley, and lemon zest with the remaining 2 tablespoons of olive oil and sprinkle over the shrimp.
4. Bake for 15 minutes, until the shrimp are cooked and the bread crumbs are golden brown. Squeeze the juice of 1 lemon over the shrimp. Serve hot with the remaining lemon cut into wedges.



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