



RECIPE OF THE WEEK

ROASTED TOMATOES W/ SHRIMP & FETA

Ingredients:

5 Large Tomatoes, cut

3 Tablespoons Olive Oil

2 Tablespoons Minced Garlic

¾ Teaspoon salt and pepper

1 ½ lbs. Shrimp, peeled

½ Cup Fresh Parsley

2 Tablespoons Lemon Juice

1 Cup Feta Cheese, crumbled

Directions:

- 1. Preheat oven to 450 degrees.**
- 2. Place tomatoes in a large baking dish. Spoon olive oil & garlic over tomatoes. Sprinkle with salt and pepper ; toss.**
- 3. Place on top rack of oven and roast for 20 minutes.**
- 4. Remove baking dish from oven and stir in shrimp, parsley, and lemon juice. Sprinkle with feta cheese.**
- 5. Place in oven for 10 – 15 minutes, or until shrimp are cooked.**
- 6. Serve warm with crusty bread.**