

Baked Shrimp with Feta

2 lbs large shrimp, peeled and deveined

2 tbsp fresh lemon juice

¼ cup olive oil

3 shallots, finely chopped

5 green onions, finely chopped

2 lbs. ripe tomatoes, peeled, seeded and chopped

1/3 cup dry white wine

2 large cloves garlic, finely chopped

3 tbsp finely chopped fresh parsley, plus parsley leaves for garnish

Salt & freshly ground pepper to taste

½ lb. feta cheese, in large chunks

Toss shrimp with lemon juice in large bowl; set aside. Heat oil in large skillet or casserole over med. heat. Add shallots and green onions; cook, stirring until translucent, about 8 min. Add tomatoes, wine, garlic, parsley, salt and pepper. Stir, reduce heat to low, simmer 30 minutes. Heat oven to 450. Spoon half of sauce in large baking dish; top with shrimp. Cover with rest of sauce. Scatter cheese over top, pressing into sauce. Bake 20 min.