

Greek Shrimp

Starter: 4 people

Origin: Greece

ingredients:

1 tsp. salt

1 onion

1 can of peeled tomatoes.

½ tsp. oregano

1 clove garlic

200 g. Large shrimp

100 g. Feta

chopped parsley

How to do it:

The liquid from the tomatoes and place in a saucepan. The tomatoes chopped and add to the pan. The onions chopped and added together with oregano, salt and pepper. Cover on the pot and let it simmer 10-15 minutes.

Add the finely chopped or pressed garlic. Spread the mixture into small bowls or pie dish. The prawns distributed. Feta cheese is broken into small pieces, on top of the prawns.

Bake at 200 degrees C. conventional oven about 15 min. Sprinkle with parsley before serving.

