



Roasted Tomatoes with Shrimp and Crazy
Feta
Wednesday, July 08, 2009

Ingredients:

- 8 oz. Cava Mezze Crazy Feta
- 5 large tomatoes cut into eights
- 3 tablespoons olive oil
- 2 tablespoons minced garlic
- ¾ teaspoon kosher salt
- ¾ teaspoon ground black pepper
- 1 ½ pounds medium shrimp, peeled and deveined
- ½ to 1 cup chopped parsley
- 2 tablespoons lemon juice

Preheat oven to 450°

1. Place tomatoes in a large baking dish
2. Spoon olive oil and garlic over tomatoes
3. Sprinkle with salt and pepper, toss
4. Place on top rack of oven for 20 minutes
5. Remove baking dish from oven, stir in shrimp, parsley and lemon juice. Mix well
6. Crumble Cava Mezze Crazy Feta over the dish
7. Place back onto top rack of oven for 10 to 15 minutes more - until shrimp are cooked
8. Serve warm

Serves 4