

FJORD

FISH MARKET



Shrimp Saganaki

One of our favorites from Food & Wine Magazine

For shrimp saganaki, Greeks sauté shrimp in a pan with tomatoes, olives and feta cheese, then serve it right out of the skillet with bread to soak up all the delicious juices. Grace Parisi stirs fresh dill into her quick version to brighten the flavor.

Ingredients

- 2 tablespoons each of extra-virgin olive oil and canola oil
- 1 large onion, thinly sliced
- 6 plum tomatoes (1 1/4 pounds), coarsely chopped
- Salt
- Crushed red pepper
- 1 1/2 pounds shelled and deveined large shrimp, halved lengthwise
- 1/2 cup pitted kalamata olives, coarsely chopped
- 1/4 cup chopped fresh dill
- 3 ounces Greek feta cheese, crumbled
- Crusty bread, for serving

Instructions

In a large skillet, heat the oil until shimmering. Add the onion and cook over high heat, stirring occasionally, until lightly browned, about 5 minutes. Add the tomatoes, season with salt and crushed red pepper and cook until softened, crushing them with the back of a spoon, about 5 minutes. Add the shrimp and olives and cook, stirring occasionally, until the shrimp are cooked through, about 3 minutes. Stir in the dill and half of the feta and cook just until the feta is hot, about 1 minute. Transfer to shallow bowls, sprinkle with the remaining feta and serve with crusty bread.