

Mediterranean Shrimp (Serves 4-6)

Contributed by Master Gardener Carol Hatfield

- 1 ½ lbs. raw shrimp, peeled and de-veined
- 2 large tomatoes, coarsely chopped, with their juice
- ¼ cup olive oil
- 4 cloves garlic, crushed
- ½ tsp. salt
- ½ tsp. pepper
- ¼ tsp. dried oregano
- ¾ cup crumbled feta
- 1 lb. lemon-pepper linguine (Plain or other flavored linguine may be substituted if lemon-pepper can't be found.)
- Cilantro and/or fresh basil, chopped, to garnish

Preheat oven to 425 degrees. Bring a large pot of water to a boil. In a large baking dish, combine the shrimp, tomatoes and their juice, olive oil, garlic, salt, pepper, oregano, and feta cheese. This mixture should make a shallow layer in the pan. Add linguine to boiling water and cook according to directions. Bake the shrimp mixture for eight minutes. Remove from oven and stir. Cook for another 3 to 5 minutes (depending on the size of the shrimp). Take care not to overcook. Serve the shrimp mixture over drained pasta. You may want to pass extra feta on the side.