

Roasted Shrimp with Feta

Ingredients

- 4 Tbsp good olive oil, divided
- 1½ cups medium-diced fennel
- 1 Tbsp minced garlic (3 cloves)
- ¼ cup dry white wine
- 1 (14½ oz) can diced tomatoes
- 2 tsp tomato paste
- 1 tsp dried oregano
- 1 Tbsp Pernod
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1¼ pounds (16 to 20 per pound) peeled shrimp with tails on
- 5 oz good feta cheese, coarsely crumble
- 1 cup fresh breadcrumbs (see note)
- 3 Tbsp minced fresh parsley
- 1 tsp grated lemon zest
- 2 lemons



Preparation

1. Preheat the oven to 400°
2. Heat 2 tablespoons of the olive oil in a 10 or 12-inch heavy ovenproof skillet over medium-low heat
3. Add the fennel and sauté for 8 to 10 minutes, until the fennel is tender
4. Add the garlic and cook for 1 minute. Add the wine and bring to a boil, scraping up any browned bits
5. Cook for 2-3 minutes, until the liquid is reduced by half
6. Add the tomatoes with the liquid, tomato paste, oregano, Pernod, salt, and pepper to the skillet
7. Simmer over medium-low heat, stirring occasionally, for 10-15 minutes
8. Arrange the shrimp, tails up, in one layer over the tomato mixture in the skillet
9. Scatter the feta evenly over the shrimp
10. In a small bowl, combine breadcrumbs, parsley, and lemon zest with the remaining 2 tablespoons of olive oil and sprinkle over the shrimp
11. Bake for 15 minutes, until breadcrumbs are golden brown
12. Squeeze the juice of 1 lemon over the shrimp
13. Serve hot with the remaining lemon cut into wedges