

## Shrimp Mediterranean Style

### Ingredients

- 1½ pounds Yukon Gold potatoes peeled and sliced ½ inch thick
- 2 fennel bulbs stalks discarded, bulbs halved lengthwise, cut into 1 inch wedges through stem end
- 3 Tbsp extra-virgin olive oil plus extra for drizzling
- Salt and pepper
- 2 pounds jumbo shrimp (16-20 per pound), peeled, deveined, and tails removed
- 2 tsp dried oregano
- 1 tsp grated lemon zest
- 4 oz feta cheese, crumbled (1 cup)
- ½ cup pitted Kalamata olives halved
- Lemon wedges for serving
- 2 Tbsp chopped fresh parsley



### Preparation

1. Adjust oven rack to lower-middle position and heat oven to 450°
2. Toss potatoes, fennel, 2 tablespoons oil, 1 teaspoon salt, and ¼ teaspoon pepper together in bowl
3. Spread vegetables in single layer on rimmed baking sheet and roast until just tender, about 25 minutes
4. Pat shrimp dry with paper towels
5. Toss shrimp, oregano, lemon zest, remaining 1 tablespoon oil, ½ teaspoon salt, and ¼ teaspoon pepper together in bowl
6. Using spatula, flip potatoes and fennel so browned sides are facing up
7. Scatter shrimp and feta over top
8. Return to oven and roast until shrimp are cooked through, 6-8 minutes
9. Sprinkle olives and parsley over top and drizzle with extra oil
10. Serve with lemon wedges