Shrimp Saganaki

Ingredients

- 1½ pounds shrimp, peeled and deveined, tails left on, if desired
- 4 Tbsp extra-virgin olive oil
- 3 Tbsp ouzo (Pernod may be substituted)
- 5 medium garlic cloves, minced
- 1 tsp Grated lemon zest
- Table salt and ground black pepper
- 1 small onion, diced medium (about ¾ cup)
- 1 medium red bell pepper, stemmed, seeded, and diced medium (about ½ cup)
- ½ tsp red pepper flakes
- 1 (14½ oz) can diced tomato
- ¼ cup dry white wine
- 2 Tbsp coarsely chopped fresh parsley leaves
- 6 oz feta cheese, crumbled (about 1½ cups)

Preparation

1. Toss shrimp, 1 tablespoon oil, 1 tablespoon ouzo, 1 teaspoon garlic, lemon zest, ¼ teaspoon salt, and ⅛ teaspoon black pepper in small bowl until well combined
2. Set aside while preparing sauce
3. Heat 2 tablespoons oil in 12-inch skillet over medium heat until shimmering
4. Add onion, red bell pepper, and ¼ teaspoon salt and stir to combine
5. Cover skillet and cook, stirring occasionally, until vegetables release their moisture, 3 to 5 minutes
6. Uncover and continue to cook, stirring occasionally, until moisture cooks off and vegetables have softened, about 5 minutes longer
7. Add remaining 4 teaspoons garlic and red pepper flakes and cook until fragrant, about 1 minute
8. Add tomatoes and reserved juice, wine, and the remaining 2 tablespoons ouzo, increase heat to medium-high and bring to simmer
9. Reduce heat to medium and simmer, stirring occasionally, until flavors have melded, and sauce is slightly thickened (sauce should not be completely dry), 5 to 8 minutes
10. Stir in parsley and season to taste with salt and pepper
11. Reduce heat to medium-low and add shrimp along with any accumulated liquid to pan, stir to coat and distribute evenly
12. Cover and cook, stirring occasionally, until shrimp are opaque throughout, 6 to 9 minutes for extra-large or 7 to 11 minutes for jumbo, adjusting heat as needed to maintain bare simmer
13. Remove pan from heat and sprinkle evenly with feta
14. Drizzle the remaining tablespoon oil evenly over top