

Local Shrimp Saganaki



Ingredients:

- 1/4 cup olive oil
- 1 onion, chopped
- 1 bell pepper or cubanelle pepper, sliced
- 1 TBS garlic powder
- 1 tsp Aleppo pepper
- 1 tsp Greek oregano
- 1 tsp smoked sweet paprika
- 4 tomatoes, chopped
- 1 TBS tomato paste
- 1 lb. shrimp, peeled and deveined
- 1 shot ouzo
- 1/2 c crumbled feta
- 4 tbs fresh herbs (parsley, dill, mint one or all)
- More olive oil for serving
- Farm bag bread for serving

Method: Add 1/4 c olive oil and sauté onions until starting to brown. Add bell pepper, garlic powder, Aleppo pepper, oregano and paprika stir and bloom in oil for about 5 minutes. Add the tomatoes and tomato paste. Cook, stirring regularly for 5-10 minutes or until tomatoes have broken down and become a thick sauce. Add salt and pepper to taste. Add the shrimp to the pan with the ouzo. Stir, cover your skillet, and cook for 5 minutes or until shrimp are pink. Top with the crumbled feta and cover again for an additional 3 or until feta softens. Sprinkle with the chopped herbs and serve with toasted fresh bread from the farm bag.