

BAKED SHRIMP AND FETA PASTA

(from Closet Cooking)

- 1 cup orzo
- 1 tablespoon oil
- 1 shallot, finely chopped
- 1 clove garlic, chopped
- 1/2 teaspoon red pepper flakes
- 1/4 cup white wine
- 1 1/2 cups canned tomatoes, diced
- 1 teaspoon oregano
- salt and pepper to taste
- 1/4 cup fresh herbs (parsley, basil, mint... your choice!)
- 2 green onions, sliced
- 1/2 pound shrimp, peeled and deveined
- 1/2 cup feta cheese (crumbled)



Cook the orzo in boiling water until al dente. Do not overcook.

Heat the oil in a pan, saute the shallots until translucent, add the garlic and red pepper flakes, and saute for 30 seconds more. Add the white wine, tomato and oregano, season with salt and pepper, and simmer until the sauce thickens, about 5 minutes. Remove from the heat, stir in the herbs and green onions. Mix the sauce, cooked orzo and shrimp, place them in a baking dish and top with the feta cheese. Bake in a 425F oven until the shrimp is cooked and the sauce is bubbly, about 15 minutes. If you want, run the dish quickly under the broiler before serving.