

SHRIMP AND FENNEL CASSEROLE

(adapted from Molly Steven's recipe)

4 Tbs. extra-virgin olive oil (divided, 2 Tbs + 2 Tbs)
1 medium size fennel bulb, finely diced
1 clove of garlic, minced
1/8 cup Triple Sec (or 1/4 cup dry, white wine)
zest of 1 medium orange
1 14-1/2-oz. can diced tomatoes, with their liquid
salt and freshly ground black pepper to taste
1/2 cup Panko breadcrumbs
3 Tbs. chopped parsley
1 + 1/2 pounds large shrimp, peeled and deveined

Position a rack in the center of the oven and heat the oven to 425°F. Heat 2 Tbs. of the olive oil over medium heat. Add the fennel and sauté until slightly softened and lightly browned. Add the garlic and sauté for 1 minute. Add the Triple Sec and orange zest and bring to a boil. Add the tomatoes and their juices, season with salt and pepper, and stir to heat through. Spread the tomato mixture in a baking dish that will hold the shrimp in a single layer.

Prepare the topping by mixing in a small bowl the breadcrumbs, parsley, remaining 2 Tbs olive oil, and salt and pepper to taste. Place the shrimp on the tomato mixture, and sprinkle with the breadcrumb mixture. Bake until the shrimp are cooked through – 12 to 15 minutes.