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Baked Shrimp

1 1/2 pound peeled and deveined shrimp

1 1/2 cup diced fennel bulb

2 small shallots, minced

6 garlic cloves, minced

1/4 cup dry white wine

1 - 14 oz. can diced tomato

1/2 cup Panko breadcrumbs

4 oz. Feta cheese, crumbled

3 tablespoons finely chopped parsley

- Preheat the oven to 425 degrees.
- Coat the bottom of an oven proof skillet with olive oil. Add the fennel and the shallots and cook, stirring occasionally, until lightly browned about 7 to 8 minutes. Add the garlic and cook for about 2 minutes, stirring occasionally. Add the wine and the tomatoes with their juice. Bring to a slow boil. Season with salt and pepper.
- In a bowl mix together the Panko, parsley and Feta cheese. Add some olive oil and season with salt and pepper.
- Spread the tomato mixture evenly in the pan. Place the shrimp on the tomatoes and sprinkle with the breadcrumbs. Place the skillet in the oven and bake for about 15 minutes until the shrimp is cooked through. Serve!