

## **Greek Shrimp with Tomatoes and Feta** – *Based on Williams-Sonoma Collection Series*

4 Tbls extra-virgin olive oil  
2 shallots, minced  
2 cloves garlic, minced  
½ cup dry white wine  
6 plum tomatoes, chopped and juices reserved, or 1 can diced tomatoes  
1 Tbl dried Greek oregano, or 2 Tbls minced fresh  
10 oz fresh baby spinach  
Sea salt, to taste  
Red pepper flakes, to taste  
Sweet Hungarian paprika, to taste  
2/3 cup coarsely crumbled feta  
2 lb large shrimp, peeled, with tail segments intact, and deveined

Warm the olive oil, and saute the shallots until translucent, about 3 minutes. Add the garlic and saute until fragrant, about 1 minute. Add the wine, tomatoes, and if using dry oregano, add it now. Season with salt, red pepper flakes, and paprika to taste. Bring to a boil, then reduce the heat to medium and cook, stirring often, until the tomatoes begin to soften, about 5 minutes. Add some of the reserved tomato juices if you prefer a thinner sauce.

Stir in the cheese, then the shrimp. Cover, reduce the heat to low, and cook until the shrimp are evenly pink and the cheese is beginning to melt, about 3 minutes. Add the oregano (if fresh) and the spinach.

Serve with thick slices of garlic bread.