

Shrimps a la Spetsiota



Serves 4 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

1/2 large onion, thinly sliced with the mandolin
extra virgin olive oil
2 large ripe tomatoes, grated or chopped in a blender (not too finely)
1 glass good dry white wine
1 tbsp Greek oregano
white pepper
350g large peeled raw prawns
100g feta, crumbled
2 tbsp parsley, finely chopped
crusty bread and lemon wedges to serve

1. Fry the onions in a pan with 2 tbsp olive oil over a low heat until soft but not browned. Add the tomato and cook over medium-high heat until the sauce has thickened a little, then add the wine and oregano, season with white pepper and salt and cook for 2 -3mins.
2. Add the prawns and cook until they are pink and just done. Add most of the feta, stir it into the sauce and cook for two minutes, or until the feta is just starting to melt.
3. Sprinkle over the rest of the feta, along with the chopped parsley and serve with crusty bread and some lemon wedges.