

Shrimp with Capers, Lemon and Feta

Relish Magazine

Servings: 2

2 tablespoons extra-virgin olive oil
3 cloves garlic, minced
1 pound large shrimp, peeled
1/3 cup crumbled feta cheese
juice of 1/2 lemon
2 tablespoons capers
1/4 teaspoon coarse salt
freshly ground black pepper
2 tablespoons chopped fresh cilantro or basil
additional cilantro for garnish

Heat olive oil in a large skillet over medium heat. Add garlic and cook, stirring, until fragrant but not browned, about 1 minute. Stir in shrimp, feta, lemon juice, capers, salt and pepper.

Continue stirring over heat until shrimp become just opaque and sauce begins to thicken, about 2 minutes. Add cilantro or basil and stir to combine.

Per Serving (excluding unknown items): 433 Calories; 23g Fat (48.4% calories from fat); 50g Protein; 4g Carbohydrate; trace Dietary Fiber; 367mg Cholesterol; 925mg Sodium. Exchanges: 7 Lean Meat; 1/2 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.