

Greek Shrimp with Tomatoes and Feta (Garides Saganaki)

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-saganaki-cheese-recipe>

Ingredients:

- 1 1/2 pounds large raw shrimp peeled and deveined
- 4 tablespoons extra virgin olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 lemon
- 2 tablespoons juice
- 3 cloves garlic minced
- 1 small yellow onion diced, or 1/2 large
- 1/2 teaspoon crushed red pepper flakes
- 1 teaspoon dried oregano or 1 tablespoon fresh
- 28 ounces canned diced tomatoes preferably fire roasted
- 1/4 cup dry white wine such as sauvignon blanc, chardonnay, or pinot grigio
- 6 ounces feta cheese crumbled
- bread or pita, for serving optional

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 295 milligrams
4. Fat: 26 grams
5. Fiber: 6 grams
6. Protein: 46 grams
7. SaturatedFat: 8 grams
8. Sodium: 1380 milligrams
9. Sugar: 4 grams

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