



Shrimp Feta bake

Ingredients

- ½ tsp finely grated lemon zest
- 1 tbsp fresh lemon juice
- ¾ tsp kosher salt
- Pinch of saffron
- Pinch of sugar
- 1 garlic clove, thinly sliced (about 1 tsp)
- 1 tbsp fresh oregano, chopped
- ¼ cup fresh parsley, chopped (plus extra for serving)
- ½ cup + 2 tbsp extra-virgin olive oil
- 1 lb large shrimp, peeled and deveined
- 4 oz feta cheese, drained and sliced
- Crusty bread, for serving

Instructions

Step 1 – Build the Marinade:

Preheat your oven to 250°F (120°C). In a mortar and pestle, grind together the lemon zest, kosher salt, saffron, and sugar. Stir in the lemon juice and let it sit for 5 minutes to infuse. Add the sliced garlic and mash into a paste. Mix in the chopped oregano, parsley, and 2 tablespoons of the olive oil.

Step 2 – Marinate the Shrimp:

Place the shrimp in a bowl and toss with the herb marinade. Let sit at room temperature for 15 minutes.

Step 3 – Assemble and Bake:

Arrange the marinated shrimp and feta in a shallow baking dish, making sure everything fits snugly. Pour the remaining ½ cup of olive oil over the top. Bake for 25–30 minutes, occasionally spooning the warm oil over the shrimp, until the shrimp are opaque and cooked through.

Step 4 – Serve:

Garnish with more fresh parsley and serve hot with slices of crusty bread to soak up the flavorful oil.