



Olive on Tap Herby Shrimp-and-Feta Bake

INGREDIENTS: 1/2 teaspoon finely grated lemon zest, plus 1 tablespoon fresh juice * Kosher salt * Pinch of saffron * Pinch of sugar * 1 clove garlic, thinly sliced (1 teaspoon) * 1 tablespoon fresh oregano leaves, chopped * 1/4 cup fresh parsley leaves, chopped, plus more for serving * 1/2 cup plus 2 tablespoons **Olive on Tap Lemon Garlic Olive Oil** * 1 pound large shrimp, peeled and deveined * 4 ounces feta, drained and sliced * Crusty bread, for serving

This shrimp bake gets the "low and slow" treatment in the oven, resulting in tender, perfectly cooked crustaceans without a hint of toughness. A saffron marinade and chopped fresh herbs up the elegance (and the flavor). Round it all out with creamy feta, and you have a sublime appetizer to serve with crusty bread.

Preheat oven to 250°F. Using a mortar and pestle, grind together lemon zest, 3/4 teaspoon salt, saffron, and sugar. Add lemon juice and let stand 5 minutes. Add garlic; mash to a paste. Mash in herbs, then 2 tablespoons oil. **Step 2:** In a bowl, toss shrimp with herb mixture; let stand 15 minutes. Arrange shrimp and feta in a shallow ovenproof dish just large enough to hold them snugly. Pour remaining 1/2 cup oil over top. Bake, spooning oil over shrimp occasionally, until shrimp are pink and cooked through, 25 to 30 minutes. Serve with more parsley and bread.

Cook's Notes :If you don't have a mortar and pestle, mash the ingredients with the side of a chef's knife on a cutting board; transfer to a small bowl and stir in the lemon juice and oil.

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