

# Greek Shrimp

(Garides Tourkolimano)

Serves: 10

A popular Greek shrimp recipe from Piraeus

## Ingredients:

Olive oil  
6 Garlic cloves, pressed  
2 Shallot bulbs, diced  
2 large Tomatoes, diced  
4 Green Onions, diced  
½ tsp Parsley  
2 tsp Oregano  
Salt + Pepper  
2 lbs shrimp, shells removed, deveined  
½ cup white Wine (we used Chardonnay)  
Crumbled Feta (optional)



## Directions:

Heat some olive oil in a pan.  
Add garlic and shallot, cook until fragrant.  
Add tomato, green onions, parsley, oregano, salt and pepper, cook for 5 minutes.\*  
Add shrimp, cook for about a minute on each side.  
Add white wine, bring to simmer and cook for 2-3 minutes, or until shrimp are done. Stir occasionally.  
Serve with some bread and topped with feta (if using)

## Note:

\* You're looking for the tomato pieces to get soft and give off some of their juices.