

Jennie's Shrimp Arrabiata

2 T. olive oil
4 cloves garlic, diced
2 shallots, minced
½ c. white wine
Juice from ½ lemon
1 t. ground sage
¾ t. crushed red pepper
½ t. salt
1 lb. shrimp, cooked and peeled
1-1/2 pints cherry tomatoes, halved
1 c. kalamata olives, pitted
1 T. butter
1 pkg. feta cheese
Cooked pasta

In a small bowl, combine olive oil, garlic, shallots, wine, lemon juice, sage, red pepper, and salt. Set aside. [I did this a day ahead and refrigerated, bringing it to room temperature before using]

In a large skillet over medium-high heat, add olive oil. When oil is hot, add liquid mixture and cook until garlic and shallots just start to turn translucent. Add shrimp and cook for 1-2 minutes. Add tomatoes and olives until heated through. Add butter, stir until melted and everything is well coated.

Serve over cooked pasta and top with feta.