

Shrimp with Artichokes and Feta

Ingredients:

3 cloves garlic, minced
3 tbs. olive oil
1 1/2 lb. shrimp, peeled and deveined
1 – 16 oz. can of chopped tomatoes
4 tbs. fresh parsley, chopped
2 – 9 oz. cans of artichoke hearts, drained and halved
1 – 12 oz. pkg. fettucine, cooked and drained
2 oz. feta cheese, crumbled

Directions:

Saute garlic in olive oil in large skillet. Add shrimp. Cook until shrimp turns pink, stirring frequently. Remove shrimp to a warm platter. Stir undrained tomatoes and 3 tbs. of parsley into pan drippings. Cook for 5 minutes or until slightly thickened, stirring frequently. Add artichoke hearts, shrimp and 1 tbs. parsley; mix well. Cook until heated through. Arrange fettucine on serving platter; top with shrimp mixture. Sprinkle with cheese. Serves 4.

Pam Scripture