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**QUICK AND EASY  
SHRIMP SAGANAKI**

BY Nedi Varbanova | SERVES: 4

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Shrimp Saganaki is a classic Greek dish that the whole family will love. This delicious, spicy, rich, and creamy dish is easy to make, and you can have dinner ready in under 30 minutes. Nedi uses a cast iron pan for this recipe, but any frying pan will work if it fits all of the ingredients.

**Ingredients**

4 tbsp	extra-virgin olive oil	1 tsp	salt
1	small red onion, finely diced	1/2 tsp	black pepper
1	green bell pepper, chopped	1 lb (454 g)	large shrimp, peeled and deveined
1 cup	cherry or grape tomatoes, cut in half	1/4 cup	white wine
3	garlic cloves, minced	1 cup	feta cheese, crumbled
1/4 tsp	chili flakes	2 tbsp	chopped mint
1 tsp	oregano	2 tbsp	chopped parsley
1 1/2 cups	crushed tomatoes		

**Method**

- 1 Heat the olive oil in a large cast pan or skillet over medium heat and cook the onion for 2 to 3 minutes, until translucent. Add the peppers, cherry tomatoes, garlic, chili flakes, and oregano.
- 2 Add the crushed tomatoes, salt, and pepper. Cook for 5 minutes, until the sauce starts to thicken. Add the shrimp\* and white wine. Stir, cover the skillet, and cook for 4 minutes on medium-low.
- 3 Uncover the skillet and sprinkle with crumbled feta cheese. Bring the heat to low and cover with a lid. Cook for 3 to 5 more minutes until the feta starts to soften.
- 4 Uncover the skillet and remove from the heat. Garnish the Shrimp Saganaki with chopped mint and parsley. Serve with ouzo or white wine and enjoy!

\*If you are using frozen shrimp, either defrost them the night before in the refrigerator, place them in a bowl of cold water for an hour or two, or run cold water over them for several minutes.

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**WINE PAIRING**

Enjoy with [Morning Fog Chardonnay](#) or [Riva Ranch Vineyard Chardonnay](#)