

Greek Shrimp with Feta Cheese

1 tsp olive oil
½ medium onion, sliced (1 cup)
2 garlic cloves, crushed
1 large tomato, sliced (1 ½ cups)
¾ lb shrimp, shelled and cleaned
¼ cup crumbled feta cheese
1 T fresh ground oregano or 1 tsp dried
salt and freshly ground black pepper

Heat olive oil in a nonstick skillet on medium-high, then add the onion, garlic and tomato. Simmer 5 minutes. Add shrimp and sprinkle cheese and oregano on top. Simmer 3 minutes, turning shrimp to make sure they are cooked on both sides. Remove from heat, cover with lid and let sit 2 minutes or until cheese melts. Add salt and pepper to taste.