

Greek Shrimp

INGREDIENTS

- 3 tbsp. butter
- 1 red bell pepper, chopped
- 3 cloves garlic, minced
- 1 c. cherry tomatoes, halved
- 1/2 c. kalamata olives, sliced
- 1 lb. shrimp, peeled and deveined
- 1 tbsp. dried oregano
- Kosher salt
- Freshly ground black pepper
- Pinch crushed red pepper flakes
- 2 Persian cucumbers, sliced into half moons
- 2 tbsp. freshly chopped dill
- 1/2 c. crumbled feta
- Butterhead lettuce, for serving (optional)

DIRECTIONS

1. In a large skillet over medium heat, melt butter. Add bell pepper, tomatoes, and olives and cook until peppers are soft and tomatoes are beginning to burst, 5 minutes. Add garlic and cook until fragrant, 1 minute more.
2. Add shrimp and cook until shrimp is no longer pink, another 3 minutes. Season with oregano, salt, pepper, and a pinch of red pepper flakes. Turn off heat, then add cucumbers and dill and toss to combine.
3. Garnish with feta, and serve in lettuce cups if desired.