

Shrimp and Feta Alla Grecque

An unusual blend of fresh shrimp, pungent feta cheese and scallions in a tomato-dill sauce. A dish that becomes more addictive with every bite.

- 1 pound medium shrimp, cleaned and cooked
- 1 pound feta cheese, drained and coarsely crumbled
- 1 cup sliced scallions
- 1 cup tomato sauce
- ½ cup olive oil
- ¼ cup fresh lemon juice
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh dill
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 pasta recipe or 1 ½ pounds of flat noodles, cooked and drained

Combine shrimp, feta cheese, and scallions in a large bowl. Add tomato sauce, olive oil, lemon juice, parsley, basil, dill, salt and pepper; mix well. Cover and refrigerate 1 hour.

Toss shrimp mixture with hot noodles and serve immediately or refrigerate 1 hour and serve cold.

Yield: 6 servings