

Greek Stuffed Shrimp



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

20 pieces jumbo shrimp, raw, peeled,
deveined, tails removed

1c Feta cheese, crumbled

1c spinach, chopped

2 green onions, sliced

1/2c artichoke hearts, chopped

2T sun~dried tomatoes, chopped

2 garlic cloves, finely minced

1T oil from sun~dried tomatoes

1T Greek seasoning

Preheat oven to 400.

Line baking sheet with foil and spray with non~stick cooking spray. Butterfly each shrimp slicing almost in half, and lay flat.

Mix together Feta, spinach, green onion, artichoke hearts, sun~dried tomatoes, garlic and oil in small bowl. Stuff each shrimp with some of the Feta mixture, spreading out over the entire half of the shrimp.

Close shrimp and lay on baking sheet. Sprinkle with Greek seasoning and bake 10~12 minutes or until shrimp is cooked through and stuffing is hot and bubbly.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com