

GREEK STYLE SHRIMP TACOS with SALSA

CUCUMBER AND RADISH SALAD with Avocado and Fennel –page 2

GREEK STYLE SHRIMP TACOS: serves 4

Buy shrimp deveined with shells on. If you're using already cooked shrimp, buy deveined and shelled. Make sure you still take the time to toss the pre-cooked shrimp in oil, salt, and pepper to season them before adding to the tortillas.

- Salsa (scroll down for recipe)
- 3/4 pound medium thawed shrimp, de-veined, shells on (follow package directions for thawing if using frozen shrimp)
- 2 tablespoons Olive oil
- 1/4 teaspoon each: Kosher salt and pepper
- 8 small corn or flour tortillas

Make salsa and set aside. (recipe below)

Warm tortillas: Preheat oven to 350 degrees if you are warming tortillas there. You can also grill them if you like. Wrap in aluminum foil and heat for about 15 minutes or until very warm.

Grill the shrimp: Meanwhile, heat grill to medium. Toss together the shrimp with the olive oil, salt, and pepper. Thread shrimp on skewers or place on a flat grill pan on the grill and let cook, turning after 2 minutes. Cook on the other side 1-2 minutes or until the shrimp has changed color from gray to pink. Let cool briefly and remove shells.

Make the tacos and serve: Place two warm tortillas on each plate, add a couple of shrimp and top with salsa. Serve hot, warm, or at room temperature.

SALSA:

- 1 large heirloom or other tomato, diced
- 2 green onions, minced
- 1 1/2 ounces chopped, not crumbled, feta (about 1/4 cup)
- 2 tablespoons chopped fresh oregano or 2 teaspoons dried
- Pinch crushed red pepper, optional

In a small bowl, stir together all ingredients gently. If using dried oregano, let salsa sit a few extra minutes before serving.

COOK'S NOTES: No grill? Cook shrimp in oven--unpeeled, deveined, tossed with olive oil, salt and pepper, roasted at 425 degrees F for 7-8 minutes until just opaque and pink--peel afterward. You can also sauté them in a skillet -- peeled and deveined, in oil or butter, salted and peppered, tossing often over medium heat for about 5 minutes total.

CUCUMBER AND RADISH SALAD WITH AVOCADO AND FENNEL:

serves 4

Need more? Add these easy additions: sliced marinated artichoke hearts, hearts of palm, or cooked chopped green beans or asparagus.

- 1 English cucumber, peel on, diced
- 1 avocado, peeled, pitted, and diced
- 4 large red radishes, trimmed and sliced very thinly
- 1 fennel bulb, cored, and sliced thinly
- 3 green onions, sliced thinly
- 1 lemon (Juice half, sliced the remainder)
- 2 tablespoons extra virgin olive oil
- 1/4 teaspoon each kosher salt and fresh ground pepper
- Pinch Aleppo pepper or crushed red pepper flakes

In a medium bowl, gently mix together the first five ingredients--cucumber - green onions. Squeeze 1/2 lemon over all; toss briefly. Drizzle with olive oil and sprinkle with salt and peppers. Toss again. Taste and adjust seasonings. Garnish with lemon slices. Serve at room temperature.

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