

Rigatoni with Shrimp & Feta

Serves 4

An easy, delicious dinner that's definitely worthy of serving to company!

Ingredients

5 T. olive oil

1 1/4 lb. shrimp, peeled & deveined

1/4 t. red pepper flakes (or to taste)

1-2 cloves garlic, chopped

1/2 c. dry white wine (we recommend Harmony Cellars Chardonnay)

2 c. fresh Roma tomatoes, quartered

1/3 c. fresh basil, chopped

1 t. fresh oregano

6 oz. feta cheese

12 oz. rigatoni

Directions

Sauté shrimp in 3 T. olive oil for 2-3 minutes. Add pepper flakes, stir and pour into shallow casserole dish.

Sauté garlic in remaining olive oil. Add wine, tomatoes, basil and oregano. Simmer for 10 minutes.

Crumble feta over shrimp and top with tomato sauce. Bake at 350° for 10 minutes.

While the shrimp mixture is baking, cook rigatoni pasta, as directed (al dente is best). Drain. Combine with baked shrimp mixture and serve immediately.

This recipe calls for a glass of Harmony Cellars Chardonnay or Zinfandel!