

Skillet Shrimp with Tomatoes and Feta

1 serving @ 4 points, 5 pointsplus

1 clove garlic, minced

1 cup cherry or grape tomatoes, halved

1/8 teaspoon dried oregano leaves

1/8 teaspoon salt

1/8 teaspoon pepper

3 ounces frozen, peeled and deveined,
medium shrimp, thawed

1 tablespoon sliced green onions

1 tablespoon crumbled reduced-fat feta cheese

Directions:

In small nonstick skillet coated with cooking spray cook garlic over medium-high heat about 30 seconds or until fragrant. Stir in tomatoes, oregano, salt and pepper. Cook and stir about 2 minutes or until tomatoes are soft.

Add shrimp and onions. Cook and stir for 2 to 3 minutes or until shrimp turn opaque. Sprinkle with cheese.

