

# Sunvil Supper Club

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January 2018 - Greek Prawn Saganaki with feta



## Ingredients (Serves 4)

- 12 medium prawns
- 4 large tomatoes, finely chopped
- 1 red onion, finely chopped
- 2 large spring onions, sliced
- 2 cloves of garlic, chopped
- 250g feta cheese (cubes or crumbled)
- 2 tbsp fresh dill or parsley, chopped
- 60ml Greek Ouzo
- Olive oil
- 1 tsp sweet paprika
- Hot chilli pepper (chopped)
- Salt and freshly ground pepper

## Method

- Peel and clean the prawns
- Chop the tomatoes into small cubes and strain in a colander
- Heat the olive oil in a pan, add the chopped onion and sauté for 1 minute
- Stir in the chopped garlic, paprika, chilli pepper and season with salt and pepper
- Sauté all the ingredients together, add the chopped tomatoes and cover with a lid
- Bring to the boil and let simmer for 5 minutes until the sauce thickens
- In a large saucepan, heat olive oil, add the prawns and sauté for a minute on each side
- Deglaze with the Ouzo
- Pour the sauce into the saucepan along with the prawns and stir
- Top the prawn saganaki with the feta cheese, place the lid on and cook for 3-4 minutes
- Garnish the saganaki with chopped parsley or dill and serve hot

If you have ever been to Greece it would be impossible to have missed out on this delicious Greek prawn saganaki appetizer, served in every Psarotaverna (fish tavern)

Recipe courtesy of [mygreekdish.com](http://mygreekdish.com)

**Find out more about our holidays to Greece at: [www.sunvil.co.uk/holidays/greece](http://www.sunvil.co.uk/holidays/greece)**