

# Shrimp Gratin with Cheese



## INGREDIENTS

- 2 lbs. (1 kg) of raw medium shrimp
- juice of one lemon
- 4 ripe tomatoes
- 3 onions
- 3 cloves garlic
- 3 tablespoons sugar, olive oil
- 1/2 cup (10 cl) chicken broth
- 5 ounces (150 g) of feta
- 1 tablespoon finely chopped dill
- Sugar



# Shrimp Gratin with Cheese

## INSTRUCTIONS

1. Shell the shrimp.
2. Salt and pepper, and drizzle with lemon juice. Keep aside for later.
3. Boil the tomatoes for about 30 seconds, and then plunge them into ice water to stop cooking. Peel them.
4. Cut the flesh into cubes.
5. Chop the onions and slice the garlic.
6. In a skillet, fry onions and tomatoes in a little olive oil.
7. Add the chicken broth.
8. Cook for another 30 seconds the shrimp with garlic.
9. Arrange in a baking dish the shrimp and tomatoes, and sprinkle with feta.
10. Spend a few minutes on the grill (the preparation is already cooked; quick cooking is necessary to avoid the side rubber shrimp overcooked).

