

GARLIC SHRIMP AND CORN WITH CHERRY TOMATOES AND FETA

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

4 ears of corn, shucked and kernels removed
1 bulb fennel, cored and thinly sliced, plus ¼ cup fennel fronds
1 tablespoon olive oil
Kosher salt
½ teaspoon crushed red pepper flakes
6 tablespoons unsalted butter, melted
4 cloves garlic, minced
Zest of 1 lemon, plus wedges for serving
1 ¼ pounds large peeled and deveined shrimp, tails removed
1 pint cherry tomatoes, about 10 ounces
½ cup crumbled feta
½ cup lightly packed fresh basil leaves, torn

Directions:

- Preheat the oven to broil and line a rimmed baking sheet with aluminum foil
- Toss the corn, fennel, olive oil, ½ teaspoon salt, and ¼ teaspoon of the red pepper flakes on the prepared baking sheet until evenly coated and combined
- Spread into an even layer
- Broil until crisp-tender and starting to brown in spots, tossing halfway through, about 8 minutes and remove from the oven
- Meanwhile, stir the melted butter, garlic, lemon zest, ¼ teaspoon salt, and remaining ¼ teaspoon red pepper flakes together in a medium bowl until combined
- Add the shrimp and tomatoes and toss to combine
- Spread the shrimp mixture on top of the corn and fennel, then broil until the shrimp are opaque throughout and the tomatoes start to burst, about 6 minutes
- Top with the reserved fennel fronds, feta, and basil
- Serve with lemon wedges for squeezing