

Tomato and Thyme Shrimp

Ingredients:

2 Lbs Raw Shrimp, peeled and deveined
1 Small Onion, finely chopped
1/2 tsp Salt
2 medium Tomatoes, peeled, seeded, and chopped
1 Clove of Garlic, minced
1/4 tsp Pepper
2 Tbsp Olive Oil
1 Tbsp Chopped Thyme Leaves, or 1 tsp Dried
1/2 C Sliced Mushrooms

Preparation:

In a large skillet, cook onion and garlic in olive oil over medium heat, stirring occasionally, until softened, about 2 minutes. Add shrimp, tomatoes, mushrooms, salt, pepper, and thyme. Raise heat to medium-high. Simmer, stirring frequently, until shrimp are curled and pink and juices are thickened to a pulpy sauce, 5 to 7 minutes. Serve at once over rice or your favorite pasta.

Makes 4 Servings.