Easy Feta and Tomatoes with Shrimp and Zucchini

Serves 4

2 pints grape tomatoes

2 tablespoons extra virgin olive oil, divided

4 cloves garlic smashed

½ teaspoon sea salt

½ teaspoon fresh ground pepper

4 ounces feta

1/2 teaspoon Italian seasoning

½ pound jumbo shrimp, peeled and deveined

1 zucchini cut into noodles (or two cups cooked pasta)

5 leaves of basil torn

Parmesan cheese or crushed red peppers to taste

Preheat oven to 400 degrees.

Add the tomatoes to a baking dish drizzle with half of the oil.

Sprinkle with smashed garlic cloves.

Season with salt and pepper.

Add the feta to the center of the baking dish and drizzle with remaining oil and sprinkle with Italian seasonings.

Place in the oven and bake for 20 minutes,

Sprinkle with the shrimp, then place back in the oven for 10 minutes longer.

Remove the baking dish from the oven and using a rubber spatula break up the blistered tomatoes and cream in the melted cheese to form a sauce.

Toss in the zucchini noodles.

Sprinkle with basil and parmesan and eat!