

Broiled Shrimp with Cherry Tomatoes and Green Olives

Serves 6 - 8

1 # med shrimp, peeled and deveined

12 large green olives, pitted & sliced

8 oz sweet cherry tomatoes, halved

2 T garlic, minced

1 T fresh or dried thyme

1 t salt

1 t black pepper

1 T lemon juice

4T olive oil

Preheat broiler to high. Place all ingredients in mixing bowl and toss to coat. Place ingredients in a baking dish (safe for the broiler) and broil for 5 minutes. Remove dish from oven, stir ingredients to expose uncooked portions of shrimp and return to oven for 2-3 minutes. Serve with crusty bread.