

SAUTEED SHRIMP WITH CAPERS AND OLIVES

(slightly modified from [Karen Kitchen Stories](#))

1/4 cup olive oil

1/2 cup chopped, pitted black olives

2 tablespoons capers

1 + 1/2 pounds peeled and deveined extra large or jumbo shrimp

1 (14 oz) can chopped tomatoes (I used fire roasted)

Salt and pepper to taste

In a large skillet, heat the olive oil over medium low heat. Add the olives and capers, and cook for another minute or two. Add the shrimp and tomatoes to the pan, and sauté until the shrimp turns pink, about 5 minutes. Season with salt and pepper to taste and serve immediately.