**Shrımp stew**

1 kg peeled shrimps

2 cloves of garlic

½ cup grated cheese

6 cherry tomatoes

2 green peppers

2 teaspoons salt

1 teaspoon thyme

2 teaspoons blackpepper

1 tbsp of olive oil

1 tbsp melted butter

Stir washed and drained shrimps in olive oil with fine grated garlic, tomatoes and chopped green pepper over high heat for ten minutes. Add butter, salt, pepper and thyme, place in one large or several small pots, cover with grated cheese and cook in 180 degree oven for about half an hour.