

Baked Feta Pasta

Simple, versatile, undeniably delicious



Ingredients:

- 2 pt. cherry tomatoes
- 1 shallot
- 3 cloves garlic
- 1/2 c. extra-virgin olive oil
- salt
- crushed red pepper flakes
- 1 block feta
- 3 sprigs fresh thyme
- 10 oz. pasta
- 1 lemon
- Fresh basil

Instructions

Step 1

Preheat oven to 400°. In a large ovenproof skillet or medium baking dish, combine tomatoes, shallot, garlic, and all but 1 tablespoon oil. Season with salt and red pepper flakes and toss to combine.

Step 2

Place feta into center of tomato mixture and drizzle with remaining 1 tablespoon oil. Scatter thyme sprigs over tomatoes. Bake for 40 to 45 minutes, until tomatoes are bursting and feta is golden on top.

Step 3

Meanwhile, in a large pot of boiling salted water, cook pasta until al dente according to package directions. Reserve ½ cup pasta water before draining.

Step 4

To skillet with tomatoes and feta, add cooked pasta, reserved pasta water, and lemon zest (if using) and stir until combined. Garnish with basil.