

RECIPE | TOMATOES



BAKED FETA PASTA



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45 min

5 min | **40 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™, halved
- 2 cloves** garlic, crushed
- 1 lb** mini shell pasta
- 8 oz** feta cheese
- ½ cup** olive oil
- Basil finely chopped, for garnish
- Red chili flakes, for garnish
- Salt & pepper, to taste

DIRECTIONS

- 1 Preheat the oven to 400°F. In a baking dish, toss the tomatoes with the olive oil. Place the feta in the middle of dish, turning it to coat it in oil. Season everything with salt & pepper, to taste, and bake for 30 minutes.
- 2 After 30 minutes, turn the heat up to 450°F and roast for an additional 10 minutes, until the feta is golden brown.
- 3 While the feta is baking, cook the pasta according to the package directions. Save 1-2 cups of the pasta water, then drain well.
- 4 When the feta and tomatoes are done, remove them from the oven and immediately add the garlic. Stir everything together until the tomatoes and feta combine into a creamy sauce.
- 5 Add in the pasta until well coated and creamy, adding in a ½ cup of pasta water at a time until desired creaminess.
- 6 Garnish with red chili flakes and chopped basil.