

Baked Feta Pasta Recipe

Try our simple pasta dish, featuring creamy feta melted into sweet cherry tomatoes and herbs. A quick, flavourful meal perfect for any weeknight.

Prep Time: less than 30 mins - Cook time: 10-30 mins.

Serves: 4 (Vegetarian)

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Ingredients

- 200g feta
 - 500g sweet cherry tomatoes
 - 1 large garlic clove, roughly chopped
 - 1 tbsp dried mixed herbs
 - 2 tbsp olive oil
 - 2 tbsp dry white wine (optional)
 - 400g dried pasta of choice, such as fusilli
 - 1 small bunch fresh basil, roughly chopped
 - Sea salt and freshly cracked black pepper
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Method

STEP 1

Preheat the oven to 200C (180°C fan / Gas Mark 6).

STEP 2

Place the feta in the center of a large baking dish. Arrange the cherry tomatoes around it. Sprinkle over the garlic and mixed herbs, then drizzle with olive oil and white wine (if using). Season generously with salt and pepper.

STEP 3

Bake for 25 - 30 minutes, or until the feta is soft and the tomatoes are blistered and beginning to caramelize.

STEP 4

While the feta and tomatoes are baking, cook the pasta according to package directions. Drain, reserving 100ml of the pasta water.

STEP 5

Remove the baking dish from the oven. Use a fork to crush the tomatoes, then stir them into the baked feta. Add the reserved pasta water and stir until a thick, creamy sauce forms.

STEP 6

Add the pasta to the sauce. Sprinkle in half the basil then stir all the ingredients together.

STEP 7

Finish the dish with a crack of black pepper and the remaining basil. Serve straight to the table and enjoy.

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