

This baked feta pasta recipe went viral at TikTok. It is a super simple “pasta” recipe with feta and cherry tomatoes roasted in the oven. Sounds to good to be trough but it truly is delicious.

BAKED FETA PASTA

SERVES 3 **PREP** 25 mins **COOKING** 40 mins

DIFFICULTY beginner

Stove preheat 200 °C

Stove cooking 200 °C

200 gram feta

300 gram pasta

400 gram cherry or grape tomatoes

3 cloves garlic

1 teaspoon chili flakes

60 ml olive oil

2 teaspoon dried oregano

A hand of fresh basilicum

Salt

- 1** Preheat the stove at 200 degree centigrade.
- 2** Place the feta in an oven dish. Halve the tomatoes and place them around the feta. Drizzle with some olive oil and season with chopped garlic, chili flakes and oregano. Put this in the oven for about 25 minutes.
- 3** Prepare the pasta according to the instructions on the package. Drain and set aside. Mash the tomatoes and feta together with a fork. Add the pasta and stir briefly.
- 4** Garnish the feta pasta with fresh basil and serve immediately.

Beef makes a good meat combination with this baked feta pasta recipe.