

## Pasta with feta and tomatoes

Adapted from <https://www.delish.com/cooking/recipe-ideas/a35421563/baked-feta-pasta-tiktok/>

**Yield:** 3-4 servings

### **Ingredients:**

- 2 pints (22 oz) cherry or grape tomatoes
- 1 medium shallot, cut into thick slices
- 1.5 tsp jarred garlic or 1 small clove of garlic, minced
- 1/2 cup (or a bit less) extra virgin olive oil
- 8-ounce block of feta, cut in half
- Kosher salt
- Crushed red pepper flakes, to taste
- 10 -12 ounces pasta
- Fresh basil (optional)

### **Instructions:**

1. Preheat oven to 400°.
2. In 9x13 pan, combine tomatoes, shallot, garlic, and most of the olive oil. Season with salt and red pepper flakes and toss to combine.
3. Place feta into center of tomato mixture; brush a little olive oil on top. Bake for about 40 minutes, until tomatoes are bursting and feta is golden on top.
4. Meanwhile, in a large pot of salted boiling water, cook pasta according to package instructions. Reserve ½ cup pasta water before draining.
5. Mix everything together, using only half of the reserved pasta water to start with, adding more if desired. Garnish with fresh basil before serving.