



## INGREDIENTS

1 block feta

1 shallot (quartered)

3 garlic cloves (smashed)

2 punnets cherry tomatoes

½ cup extra-virgin olive oil

(divided)

Salt to taste (feta is salty)

Pinch of chilli flakes

3 thyme sprigs

300g macaroni

Zest of 1 lemon

Fresh basil leaves, for serving



# Roast Feta and Tomato Baked Pasta

🍴 2 servings ⌚ 40 Minutes

Baked to perfection and bursting with flavour, this pasta is pure comfort with minimal effort. Enjoy!

## INSTRUCTIONS

- 1) Preheat the oven to 200°C.
- 2) In a large ovenproof pan or medium baking dish, combine the shallot, garlic and tomatoes with all but 1 Tbsp of the oil. Season with salt and chilli flakes, then toss to combine.
- 3) Place feta in the centre of the tomato mixture and drizzle with the remaining 1 Tbsp oil. Scatter the thyme sprigs over the tomatoes.
- 4) Bake until tomatoes are bursting and feta is golden, 40–45 minutes.
- 5) Bring a large pot of salted water to the boil. Cook the pasta, stirring occasionally, until al dente according to packet instructions. Reserve ½ cup of the pasta cooking water, then drain.
- 6) Add the cooked pasta, reserved pasta water and lemon zest to the baked sauce. Stir until well combined, then top with basil and serve.

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40 Minutes

