

## Baked Tomato & Feta Pasta



**Preparation time:** 45 min

**Difficulty:** Easy

## Ingredients

- Basil leaves: 2 tbsp
- Feta cheese: 1 block
- Garlic gloves, thinly sliced: 3
- Ground black pepper: 1/4 tsp
- Olive oil: 3 tbsp
- Red pepper flakes: 1/2 tsp
- Salt: 1 tsp
- Short pasta: 8 oz

## For this recipe we used:

Chopped Tomatoes 14.1 oz



## Preparation

**Have you tried this Baked Tomato & Feta Pasta trend yet?! If you haven't, it's definitely a must! If you have, try it again with Pomi Chopped Tomatoes from our Italian Weekend Trio! Using a whole block of feta cheese makes this pasta dish creamy and drool-worthy.**

### Directions:

1. Preheat the oven to 425°F and bring a large pot of water to a boil for the pasta.
2. To a baking dish add the **Pomì® Chopped Tomatoes**, salt, black pepper, red pepper flakes and sliced garlic. Mix to combine.
3. Place the block of feta cheese into the middle of the baking dish then drizzle with olive oil.
4. Bake for 25-30 minutes or until the tomato sauce is bubbly and the feta is slightly browned around the edges.
5. While it bakes, cook the pasta until al-dente.
6. Once the baking dish is removed from the oven, use a fork to mash and mix the feta and tomato sauce mixture.
7. Next, add the cooked pasta and fresh basil leaves. Mix to combine then serve.