

# Baked Feta Pasta with Jammy Pomodorini

PREP TIME: 15 MIN    COOKING TIME: 40 MIN    SERVES: 2-3

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## Ingredients

1 lb bowtie pasta  
½ cup olive oil  
2 cartons cherry tomatoes (~20-25 oz)  
1 block feta, about 8 oz  
4 cloves garlic, finely chopped  
2 pinches red pepper flakes  
1 handful fresh basil leaves  
salt and pepper

## Directions

1. Preheat oven to 400F.
2. Add tomatoes, olive oil, and salt to a baking dish and toss together.
3. Place block of feta in middle of dish and top with a splash of olive oil plus a few pinches of red pepper flakes.
4. Bake for 30 minutes.
5. Meanwhile, prepare bowtie pasta al dente according to package directions then strain, reserving 1/2 cup of pasta water.
6. Turn oven up to 450F and bake feta and tomato mixture for another 5-10 minutes, or until both feta and tomatoes have browned.
7. Remove the baking dish from the oven and immediately add the garlic and basil and stir. (The residual heat will take the raw edge off the garlic.)
8. Add in the pasta and stir one more time. If the sauce is too dry, add ¼ cup pasta water and stir to loosen.
9. Season with basil, salt, and pepper to taste.
10. Enjoy with a good book!

## Notes

- Recipe adapted from TikTok
- If you are sensitive to raw garlic, you can add the garlic in the last 5-10 minutes of baking.

