

BAKED FETA PASTA TIC TOC

This is an Internet recipe that went viral for its simplicity and deliciousness. Shared by Jacqueline Mazarella.



PREP: 2 minutes

COOK: 40-45 minutes

SERVINGS: 3-4

INGREDIENTS:

2 pt. cherry or grape tomatoes
1 shallot, quartered
3 cloves garlic, smashed (optional)
½ C. extra virgin olive oil, divided
Kosher salt
Crushed red pepper flakes
1 (8-oz.) block feta
3 sprigs thyme
10 oz. pasta
Zest of 1 lemon (optional)
Some torn basic leaves

DIRECTIONS:

Preheat oven to 400 degrees. In a large ovenproof skillet or medium baking dish, combine tomatoes, shallot, garlic (if using), and most of the olive oil. Season with salt and red pepper flakes and toss to combine.

Place feta into center of tomato mixture and drizzle top with remaining olive oil. Scatter thyme over tomatoes. Bake for 40 to 45 minutes, until tomatoes are bursting and feta is golden on top.

Meanwhile, in a large pot of salted boiling water, cook pasta according to package instructions. Reserve ½ cup pasta water before draining.

Add cooked pasta, reserved pasta water, and lemon zest (if using) to skillet with tomatoes and feta, and stir until completely combined. Garnish with basil before serving.