



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Feta cheese

The term 'feta' comes from the Greek word "Pheta" and can be translated as 'slice'. It is traditionally made from a combination of sheep and goats milk.



3 Oregano Chicken with Baked Feta Pasta

Australian feta cheese baked in the oven until golden and melty to make a delicious creamy pasta sauce with cherry tomatoes and basil, served alongside roast oregano chicken.

 25 minutes

 2 servings

 Chicken

14 January 2022

Add to the sauce!

You can add mushrooms, green beans or capsicum to the oven dish to roast if you want more veggies in the sauce!

FROM YOUR BOX

CHICKEN BREAST FILLET	300g
FETA CHEESE	1 packet (200g)
RED ONION	1
COURGETTES	2
CHERRY TOMATOES	1 bag (200g)
SHORT PASTA	1/2 packet (250g)
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

saucepan, oven tray, oven dish

NOTES

Cook the chicken on the BBQ or a griddle pan if preferred!

You can add crushed garlic or chilli flakes to the feta sauce for a boost of flavour!

No gluten option - pasta is replaced with GF pasta.



1. ROAST THE CHICKEN

Set the oven to 250°C. Bring a saucepan of water to boil (for step 3).

Slash chicken and coat with **1 tsp dried oregano, oil, salt and pepper**. Roast on a lined oven tray for 20 minutes or until cooked through (see notes).



2. BAKE THE FETA SAUCE

Cut the feta into quarters, slice onion and courgettes. Add to a lined oven dish with cherry tomatoes, **1/2 tsp oregano, 1/4 cup olive oil, salt and pepper**. Bake in oven for 15 minutes until golden (see step 4).



3. COOK THE PASTA

Add pasta to boiling water and cook until al dente. Reserve 1/2 cup pasta water before draining.



4. MAKE THE SAUCE

Remove oven dish. Use a fork to squash the tomatoes and feta to make a sauce. Add basil leaves and toss to combine (see notes).



5. TOSS THE PASTA

Stir in cooked pasta and 1/4 cup reserved pasta water. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Slice cooked chicken and divide among shallow bowls with pasta.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

