

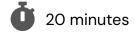




Baked Feta Pasta

with Chicken

This recipe has gone viral for a good reason; it is absolutely delicious! In our Dinner Twist version, we have added baby spinach and chicken to help make the meal a bit more substantial.





2 servings



Spice it up!

Add some chilli flakes or balsamic vinegar for extra flavour! Use a tomato sugo if you prefer a richer sauce. Crumble the feta on top to finish.

PROTEIN TOTAL FAT CARBOHYDRATES 65g

58g

104g

FROM YOUR BOX

FETA CHEESE	200g
CHERRY TOMATOES	200g
SHORT PASTA	500g
GARLIC CLOVE	1
BASIL	1 packet
COOKED CHICKEN BREAST	1 packet
BABY SPINACH	60g

FROM YOUR PANTRY

olive oil, salt, pepper

KEY UTENSILS

oven dish, saucepan

NOTES

Add some dried oregano, thyme or rosemary for extra flavour!

No gluten option - pasta is replaced with GF pasta.



1. ROAST TOMATOES & FETA

Set oven to 250°C.

Dice **feta cheese**. Arrange with **cherry tomatoes** in a lined oven dish with **1/4 cup olive oil, salt and pepper**. Bake for 15–20 minutes or until golden.



2. BOIL THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook until al dente. Reserve 1/4 cup pasta water before draining.



3. PREPARE THE INGREDIENTS

Chop garlic and slice basil leaves (reserve some for garnish if you like). Arrange on a plate with chicken and spinach.



4. FINISH THE SAUCE

Remove oven dish and use a fork to squash the tomatoes to make a sauce (see notes). Add garlic, basil, spinach and chicken and combine well.



5. ADD THE PASTA

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



6. FINISH AND SERVE

Serve baked feta pasta at the table and top with any reserved basil.



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



