

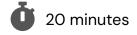




# **Baked Feta Pasta**

# 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.





4 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.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES
47g 56g 104g

#### FROM YOUR BOX

FETA CHEESE	2 x 200g
CHERRY TOMATOES	2 x 200g
SHORT PASTA	500g
GARLIC CLOVES	2
BASIL	1 packet
COOKED CHICKEN BREAST	1 packet
BABY SPINACH	120g

#### 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 **1/2 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 pasta and cook until al dente. Reserve 1/2 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 1/2 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



