

**Product Spotlight:
Corn**

Corn is also known as maize.
It originated in Mexico more
than 10,000 years ago!



Feta and Corn Bake

with Spinach and Ricotta Pasta

Super easy, super delicious! Feta cheese, corn and cherry tomatoes baked with dried tarragon and tossed with baby spinach to make a delicious sauce to coat fresh formaggi tortellini from Mancini.

Spice it up!

Some dried chilli flakes or slices of fresh red chilli, lemon zest and a squeeze of lemon juice would make a great addition to this dish.



25 minutes



2 servings



Vegetarian

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	24g	64g

FROM YOUR BOX

RED ONION	1
CORN COB	1
GARLIC	1 clove
CHERRY TOMATOES	200g
FETA CHEESE	1 packet
BABY SPINACH	60g
FRESH FILLED PASTA	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried tarragon (see notes)

KEY UTENSILS

large saucepan, oven dish

NOTES

If you don't have dried tarragon, you can use dried or fresh oregano, rosemary, thyme or dried Italian herbs.

No gluten option - filled pasta is replaced with GF filled pasta. Cook pasta according to packet instructions.



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1. PREPARE THE VEGETABLES

Set oven to 220°C and bring a large saucepan of water to a boil.

Wedge **red onion**. Remove **corn kernels** from cob and crush **garlic clove**. Add to a lined oven dish with **cherry tomatoes**.



2. ADD THE FETA AND BAKE

Quarter **feta** block. Add to oven dish along with **1/4 cup olive oil**, **1 1/2 tsp tarragon**, **salt and pepper**. Toss to combine. Bake for 15–20 minutes until golden.



3. MAKE THE SAUCE

To make the sauce, take the oven dish out of the oven, and use a fork to squash the **tomatoes**. Add **spinach**. Combine well.



4. COOK THE PASTA

Add **pasta** to boiling water. Cook for 3–4 minutes until al dente. Reserve **1/2 cup cooking water** before draining.



5. ADD THE PASTA

Stir in cooked **pasta** and the **reserved cooking water** as needed. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve oven dish tableside.

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**

