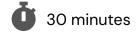






# Za'atar Pasta with Marinated Tomatoes

Brown butter pasta tossed with a Middle Eastern za'atar spice blend and feta cheese, topped with crispy chickpeas and lemon marinated tomatoes.





2 servings



# Switch it up!

You could roast the tomatoes, chickpeas and feta in the oven if you prefer a warmer dish. Toss the pasta into the oven dish to coat with the melted feta cheese.

#### FROM YOUR BOX

LONG PASTA	500g
LEMON	1
CHERRY TOMATOES	200g
PARSLEY	1 packet
TINNED CHICKPEAS	400g
ZA'ATAR SPICE	1 packet
BROWN ONION	1
RED CAPSICUM	1
FETA CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, butter, salt, pepper

#### **KEY UTENSILS**

large frypan, saucepan, oven tray

#### **NOTES**

You can cook the chickpeas in the same frypan as the vegetables instead of roasting. Roasting the chickpeas will give you a crispy finish.

Za'atar spice: sesame seeds, sumac, dried oregano, potato fibre, dried coriander, salt, canola oil. food acid.

No gluten option - pasta is replaced with GF pasta.



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#### 1. COOK THE PASTA

Set oven to 220°C (see notes).

Bring a saucepan of water to a boil. Add <a href="1/2">1/2 packet pasta</a> and cook according to packet instructions or until al dente. Reserve 1/2 cup pasta water before draining. Set aside.



#### 2. MARINATE THE TOMATOES

Whisk together 1/2 lemon zest and juice (wedge remaining) with 2 tbsp olive oil, salt and pepper. Quarter tomatoes and chop parsley. Add to dressing and set aside to marinate.



#### 3. ROAST THE CHICKPEAS

Drain and pat chickpeas dry. Toss on a lined oven tray with 1 tsp za'atar spice, oil, salt and pepper. Roast for 15 minutes until crispy.



## 4. SAUTÉ THE VEGETABLES

Meanwhile, dice onion and capsicum. Add to a large frypan with **olive oil** over medium-high heat. Cook for 5 minutes until softened.



### 5. TOSS THE PASTA

Add 1 tbsp butter to pan. When beginning to brown, stir in reserved pasta water and crumble in 1/3 packet feta cheese. Toss in pasta and remaining za'atar spice until coated. Season with salt and pepper to taste.



#### 6. FINISH AND SERVE

Divide pasta among shallow bowls. Top with crispy chickpeas and marinated tomatoes. Garnish with remaining feta cheese to taste and serve with lemon wedges.

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