



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 Baked Feta Pasta

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.

 20 minutes

 2 servings

 Chicken

16 April 2021

Spice it up!

Add some chilli flakes or balsamic vinegar for extra flavour!

FROM YOUR BOX

FETA CHEESE	200g
CHERRY TOMATOES	1 packet (200g)
SHORT PASTA	250g
GARLIC CLOVES	1-2
BASIL	1 packet
COOKED CHICKEN 	1 packet
BABY SPINACH	1 bag (60g)
 ZUCCHINI	1
 PINE NUTS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper

KEY UTENSILS

oven dish, saucepan

NOTES

No gluten option - pasta is replaced with GF pasta.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



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.

 **VEG OPTION** - prepare as above, adding chopped zucchini.



2. BOIL THE PASTA

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



3. PREPARE REMAINING

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

 **VEG OPTION** - Prepare as above (except chicken), toasting pine nuts in a dry frypan until golden. Set aside for serving.



4. REMOVE FROM OVEN

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

 **VEG OPTION** - Prepare as above, except the chicken.



5. ADD IN 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.

 **VEG OPTION** - Serve baked feta & vegetable pasta at the table and top with any reserved basil and pine nuts.

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

