

Farfalles with baked feta, cherry tomatoes and basil sauce

Recipe for 2 portions



Description

Be charmed by this trendy, simple and tasty dish.

Note

In order to have a dish not too salty, be sure to rinse your feta well in cold water before starting the preparation.

Ingredients

Pasta

- 200 Gr Farfalle
- Salt and pepper
- Olive oil
- 2 Cup(s) Cherry tomatoes
- 200 Gr Feta cheese
- 1 Clove(s) Chopped garlic
- 1 Pinch(es) Chili flakes
- 30 Ml Olive oil
- 8 Leaf(ves) Basil
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

Preparation

Drain the feta cheese.

Chop half of the basil and keep the rest for the garnish.

Cook the pasta in water.

Feta sauce

In a baking dish, place the feta in the center and the cherry tomatoes all around.

Pour in the olive oil and pepper.

Place in the oven for 30 minutes, take out and add the garlic and chili flakes, then cook for another 10 minutes.

To finish the dish

Out of the oven, mix the tomatoes with the feta to form the sauce.

Add the pasta and chopped basil.

Serve on your plates and garnish with the basil leaves and a drizzle of olive oil.

Bon appétit!