

Tikotk Baked Feta Pasta Recipe

- **Difficulty: Easy**
- **Category: Main Dishes**
- **Cuisine: Finland**
- **Cooking Method: Baking**

Servings: 4 yield(s)

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Ingredients:

- **400 g Pasta**
- **1/2 cup Olive oil**
- **500 g Cherry tomatoes**
- **200 g Feta cheese**
- **1/4 tsp Kosher salt**
- **1/4 tsp Black pepper**
- **1 tsp Dried oregano**
- **1 cup Fresh basil**
- **5 Garlic cloves**

Instructions:

- **Step 1: preheat an oven to 200c (400f).**
- **Step 2: Add the cherry tomatoes to an oven friendly baking dish.**
- **Step 3: Toss the cherry tomatoes with olive oil, salt, black pepper, garlic, and oregano.**
- **Step 4: Add a block of feta cheese in the middle of the dish and place all the cherry tomatoes around it.**
- **Step 5: Drizzle 1 tbsp of olive oil on top of the block of feta cheese and sprinkle it with more oregano.**
- **Step 6: Bake in a preheated oven for 20-30 minutes or until the tomatoes are cooked through and the block of feta cheese is softened.**
- **Step 7: Cook the pasta with a tbsp of kosher salt.**
- **Step 8: Remove the baking dish from the oven and mash the feta block with a fork, then mix it with the tomatoes until a creamy sauce form.**
- **Step 8: Add the cooked pasta and fresh basil, mix well.**
- **Step 10: Serve hot as a dinner or lunch and enjoy!**