

# Baked Feta Pasta

Viral TikTok baked feta pasta with cherry tomatoes, olive oil, and garlic. Easy 5-ingredient recipe ready in 45 minutes. Creamy, flavorful, and perfect for weeknight dinners.

5	40	45	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Baked Feta Pasta

## Ingredients

- 2 cup tomato
- 1 pack feta cheese
- 1 pack pasta
- 2 tbsp olive oil
- 3 clove garlic
- 0 salt
- 0 black pepper
- 0 chili flakes
- 2 tbsp basil

## Instructions

- 1 Prepare for Baking**

Preheat oven to 200°C (400°F). Place 2 cups cherry tomatoes in a 9x13 inch baking dish and nestle 1 pack feta cheese block in the center.
- 2** Drizzle 2 tablespoons olive oil over the tomatoes and feta. Season with salt, black pepper, and red pepper flakes to taste.
- 3** Bake for 35-40 minutes until tomatoes are blistered and bursting and feta is golden brown and soft to the touch.
- 4 Cook the Pasta**

During the last 15 minutes of baking, bring a large pot of salted water to a rolling boil. Add 1 pack pasta and cook according to package directions until al dente.
- 5** Reserve ½ cup pasta cooking water, then drain pasta completely.
- 6 Make the Sauce**

Remove baking dish from oven and immediately add 3 minced garlic cloves. Using a fork, mash the hot feta and tomatoes together until creamy and well combined, about 1-2 minutes.
- 7 Combine and Serve**

Add drained pasta to the baking dish along with 2 tablespoons reserved pasta water. Toss vigorously until pasta is completely coated with the creamy sauce, adding more pasta water if needed.
- 8** Garnish with 2 tablespoons fresh basil leaves and serve immediately while hot.

## Tips

---

Save at least ½ cup of pasta cooking water before draining - the starchy water is essential for creating a silky sauce that binds everything together.

Use a block of feta cheese rather than pre-crumbled for the best melting results and creamiest texture in the final dish.

Don't skip preheating your oven to the full 400°F (200°C) - this high heat is crucial for properly breaking down the cheese and concentrating the tomato flavors.

Choose a medium-sized baking dish over a large one to keep ingredients close together, preventing the tomatoes from drying out and ensuring even cooking.

Add fresh basil only after baking to preserve its bright color and fresh flavor - heat can make basil turn dark and bitter.

Let the baked mixture rest for 2-3 minutes after removing from the oven before mashing and mixing - this makes it easier to handle and helps prevent splattering.

For extra depth of flavor, add the minced garlic to the raw tomatoes and let them marinate for 10 minutes before baking.

Toss the hot pasta with the sauce immediately while both are warm - this helps the pasta absorb the flavors and creates the best texture.