

# Fırında Beyaz Peynirli Makarna

Viral TikTok Feta Pasta with cherry tomatoes and white cheese baked to perfection. Easy 5-minute prep, 40-minute bake. Perfect weeknight dinner!

5	40	45	6	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Fırında Beyaz Peynirli Makarna

### Malzemeler

- 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

### Yapılış

- Prepare for cooking**

Preheat your oven to 200°C (400°F). Bring a large pot of salted water to boil for the pasta.
- Cook the pasta**

Add 1 pack of pasta to the boiling water and cook according to package directions until al dente, about 8-10 minutes. Reserve 2 cups of the starchy pasta cooking water, then drain the pasta.
- Prepare the baking dish**

Place the drained pasta in a large baking dish. Crumble 1 pack of white cheese over the pasta, distributing it evenly.
- Make the garlic oil**

Heat 2 tablespoons of olive oil in a small pan over medium heat. Add 3 cloves of minced garlic and cook until fragrant and lightly golden, about 1-2 minutes.
- Season and add liquid**

Pour the garlic oil over the pasta and cheese. Add 1 cup of the reserved pasta water and season generously with salt, black pepper, and red pepper flakes.
- Add final touches**

Drizzle the remaining 2 tablespoons of olive oil over the top. Toss everything gently to combine, adding more pasta water if the mixture seems dry.

## 7 Bake until golden

Bake for 25-30 minutes until the top is golden brown and bubbly, and the cheese has melted throughout. Let cool for 5 minutes before serving.

## ?puçlar?

Save ½ cup of pasta cooking water before draining - the starchy water helps create a silky, cohesive sauce when mixed with the roasted tomato-feta mixture.

Don't use a baking dish that's too large, as the ingredients need to be close together to prevent the tomatoes from drying out and burning during the long roasting time.

For extra flavor depth, add halved cherry tomatoes cut-side down initially, then flip them halfway through baking to caramelize both sides beautifully.

Choose a good quality feta cheese for the best results - Greek feta in brine typically has superior flavor and creaminess compared to pre-crumbled varieties.

Slightly undercook your pasta (about 1 minute less than package directions) since it will continue cooking when mixed with the hot sauce.

Add fresh basil and grated Parmesan only after removing from heat to preserve their bright flavors and prevent the cheese from becoming stringy.

For meal prep, store the sauce and pasta separately, then combine when reheating to maintain the best texture and prevent the pasta from becoming mushy.

Try adding a pinch of red pepper flakes or a drizzle of chili oil for those who enjoy a subtle heat that complements the creamy feta perfectly.