

Baked Feta and Tomato Pasta: The Viral Dish You Need to Try

This pasta dish is pure genius. What makes it so lovable? It's the ultimate



OVEN
400°F

TIME
30-35 min

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INGREDIENTS

2 pints (about 4 cups) cherry or grape tomatoes
1 (8-ounce) block feta cheese
1/4 cup olive oil, plus more for drizzling
3-4 cloves garlic, thinly sliced
1 teaspoon dried oregano (or 1 tablespoon fresh oregano, chopped)
1/4 teaspoon red pepper flakes (optional, for a kick)
Salt and freshly ground black pepper to taste
12 ounces pasta of your choice (penne, farfalle, or spaghetti work well)
Fresh basil, chopped, for garnish

DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 400°F (200°C).
- 2.** Prepare : Baking Dish: In a large oven-safe baking dish (a 9x13 inch or similar size works well), add the cherry tomatoes.
- 3.** Arrange : Feta: Place the block of feta cheese in the center of the tomatoes.
- 4.** Season: Drizzle the olive oil generously over the tomatoes and feta. Scatter the sliced garlic, dried oregano, and red pepper flakes (if using) over the tomatoes. Season everything generously with salt and freshly ground black pepper.
- 5.** Bake: Bake for 30-35 minutes, or until the tomatoes have burst and are slightly caramelized, and the feta is soft, melty, and lightly golden on top.
- 6.** Cook : Pasta: While the tomatoes and feta are roasting, cook your pasta according to package directions in a separate pot of salted boiling water until al dente. Reserve about 1/2 cup of the pasta cooking water before draining.
- 7.** Combine: Once the feta and tomatoes are out of the oven, use a fork or potato masher to gently mash the roasted tomatoes and feta into a creamy sauce. Stir well to combine.
- 8.** Add : Pasta: Add the cooked and drained pasta directly to the baking dish. Toss everything together, adding a splash or two of the reserved pasta cooking water if needed to create a silkier sauce.
- 9.** Serve: Garnish with fresh chopped basil and serve immediately, with extra Parmesan cheese if desired.

SWAPS & NOTES

Tomatoes: While cherry or grape tomatoes are ideal for their sweetness and quick bursting, you can use larger tomatoes cut into wedges or even diced canned tomatoes in a pinch (though fresh is best for flavor).

Feta Cheese: A good quality block of feta cheese is key.

Crumbled feta won't melt in the same luscious way.

Sheep's milk feta tends to be creamier.

TIPS FOR SUCCESS

Quality Ingredients: Because this recipe is so simple, the quality of your ingredients really shines through.

Use good olive oil, fresh-tasting tomatoes, and a nice block of feta.

Don't Skimp on Oil: The olive oil helps the tomatoes roast and creates the base of your sauce.

Hot Oven: Ensure your oven is fully preheated.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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