

Greek Salad with Baked Feta: A Warm, Flavorful Twist on a Classic

-a game-changer that transforms a refreshing side into a truly satisfying, vibrant meal.



OVEN
400°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 (8-ounce) block feta cheese
- 2 pints (about 4 cups) cherry or grape tomatoes
- 1/4 cup olive oil, divided
- 1 teaspoon dried oregano, divided
- 1/2 teaspoon red pepper flakes (optional, for a kick)
- Salt and freshly ground black pepper to taste
- 1 large cucumber, cut into half-moons
- 1/2 red onion, thinly sliced
- 1 cup Kalamata olives, pitted and halved
- 1/2 cup chopped fresh parsley (or dill)
- 2 tablespoons red wine vinegar

DIRECTIONS

- 1. Prep & : Roast Feta and Tomatoes:** Preheat your oven to 400°F (200°C). In a medium oven-safe baking dish, arrange the cherry tomatoes. Place the block of feta cheese in the center of the tomatoes. Drizzle 2 tablespoons of olive oil over the tomatoes and feta. Sprinkle with 1/2 teaspoon of dried oregano, red pepper flakes (if using), and a good pinch of salt and pepper.
- 2. Bake:** Bake for 20-25 minutes, or until the tomatoes have burst and are slightly caramelized, and the feta is soft, melty, and lightly golden on top.
- 3. Prepare : Salad Base:** While the feta and tomatoes are baking, in a large mixing bowl, combine the sliced cucumber, thinly sliced red onion, pitted and halved Kalamata olives, and fresh chopped parsley.
- 4. Make : Dressing & Combine:** In a small bowl, whisk together the remaining 2 tablespoons of olive oil, 1/2 teaspoon dried oregano, red wine vinegar, and a pinch of salt and pepper.
- 5. Assemble : Warm Salad:** Once the feta and tomatoes are out of the oven, use a fork to gently mash the roasted tomatoes and melted feta in the baking dish, stirring them into a creamy sauce. Pour this warm tomato-feta mixture over the fresh salad ingredients in the large bowl. Add the prepared salad dressing.
- 6. Toss & : Serve:** Toss everything together gently to coat the fresh vegetables and incorporate the warm, creamy sauce. Serve immediately, as the contrast between warm and cool is part of the magic!

SWAPS & NOTES

Feta Cheese: A good quality block of feta is crucial here, as it melts into a creamy sauce.

Crumbled feta won't give you the same effect.

Tomatoes: Cherry or grape tomatoes are ideal for their sweetness and how they burst when roasted.

You can use a mix of colors for visual appeal.

TIPS FOR SUCCESS

Dry the Feta: Ensure the feta block is relatively dry before roasting; patting it with a paper towel can help it brown slightly better.

Don't Overcrowd: Give the tomatoes and feta enough space in the baking dish to roast rather than steam.

Use a Good Quality Feta: A creamy, flavorful feta will make a big difference in the final sauce.

Serve Immediately: The beauty of this dish is the contrast between the warm, soft feta-tomato mixture and the crisp, cool vegetables.

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

Original recipe: <https://chefmaniac.com/greek-salad-with-baked-feta-a-warm-flavorful-twist-on-a-classic/>