

TikTok Pasta

by Mario Camacho Foods



Prep

5 min

Cook

30 min

Ready in

35 min

Ingredients

2 pints cherry or grape tomatoes
2-3 tbsp extra-virgin olive oil
1 tbsp basil
1 tsp red pepper flakes
1 tbsp Mario Capers
2 garlic cloves, peeled
1 8-ounce block Feta Cheese
1 pound cooked pasta of choice
Salt and pepper to taste

Directions

1. Preheat oven to 400F. Add cherry tomatoes to a 2.5 quart baking dish or casserole dish. Drizzle with olive oil, season with salt and pepper and toss to coat. Add garlic cloves.
2. Place feta block in the center of baking dish. Drizzle with olive oil and add red pepper flakes and basil. Bake for 30 minutes. Broil for the last 1-2 minutes for golden brown color, if desired.
3. Remove the baking dish from the oven and add half of the basil and capers then stir with spoon until the tomatoes and feta are nice and creamy. Stir in the cooked pasta and toss to coat again.
4. Top with remaining fresh basil and season with salt and pepper to taste. Serve warm and enjoy.