

Baked Vegan Feta Pasta

SERVINGS
4

PREP TIME
5 MIN

COOK TIME
30 MIN

TOTAL TIME
35 MIN

Cherry tomatoes roast until bursting, melting into creamy vegan feta for a rich, saucy base. Toss with chunky pasta, finish with fresh basil, and a satisfying dinner is done in 35 minutes.



ORGANIZING
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Ingredients

Directions

1

- 1 Package Cherry Tomatoes (24 oz)
- 1-2 tbsp Olive Oil
- 1 Tbsp Minced Garlic
- ½ tsp Salt
- ½ tsp Pepper

- Preheat oven to 400°
- In a large dutch oven, combine cherry tomatoes, oil, and seasonings. Toss until well coated.

2

- 1 Block Vegan Feta (approx 8-10 oz)

- Add block of feta to the center.
- Drizzle with a little more olive oil and a sprinkle of additional salt & pepper.
- Bake uncovered for about 30 minutes, or until the feta is melted and tomatoes have softened and burst.

3

- 8-10 oz Chunky Pasta (of Choice)

WHILE MIXTURE IS BAKING

- Cook pasta according to package instructions, aiming for al dente (a bit firm to the bite).

4

- Remove dutch oven and mix the tomato feta mixture until fully combined.
- Add the cooked pasta to the baked tomato feta mixture and toss to fully combine.
- Let sit for 5 minutes to thicken, then mix thoroughly.

TO SERVE

- Salt & Pepper to Taste
- Fresh Basil

- Plate the pasta and season with additional salt and pepper to taste.
- Top with freshly chopped basil and serve.