

# Vegan Baked Feta Pasta

SERVINGS  
4

PREP TIME  
5 MIN

COOK TIME  
30 MIN

TOTAL TIME  
35 MIN

*This twist on a viral recipe combines cherry tomatoes, creamy vegan feta, & chunky pasta in a simple bake featuring a burst of fresh tomato flavor and satisfyingly cheesy goodness.*



**ORGANIZING**  
a Plant Based Life.com

## Ingredients

## Directions

1

- 1 Package Cherry Tomatoes (24 oz)
- Drizzle Olive Oil
- Dash Salt
- Dash Pepper
- 1 Tbsp Minced Garlic

- Preheat oven to 400°
- In a large baking dish, combine cherry tomatoes with olive oil, salt & pepper to taste, and minced garlic. Toss until combined.

2

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

- Add block of feta and drizzle with a little more olive oil, salt & pepper.
- Bake in oven for about 30 minutes or until the feta is melted and tomatoes have softened and bursting.

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

- Handful Fresh Basil

- Transfer the cooked pasta to the baked tomato feta mixture and toss to combine.
- Let sit for 5 minutes to thicken.
- Taste and add more salt and pepper as needed.
- Add fresh basil and serve.