

BAKED TOMATO & FETA PASTA



1 onion
6 mushrooms
salt & pepper
chilli flakes
1 block of feta

300g tomatoes
olive oil
conchiglie pasta
3 cloves of garlic
honey

1. Preheat oven to 180°C (Fan)
2. In a large pan or baking dish combine veg with a generous drizzle of olive oil. Season to your liking and mix
3. Place the feta block in the centre of your dish. Season and drizzle over more olive oil
4. Bake for approx 40 mins until tomatoes are bursting and feta is golden on top
5. Meanwhile, in a large pan cook your pasta
6. Stir and mash your tomato and feta mix until combined in a creamy sauce
7. Mix with cooked pasta and if a little dry, add some pasta water
8. Drizzle over some honey and season to your liking, then enjoy!

