

Easy Summer Pasta - (recipe for 2 people)

Ingredients:

- 30-50 ml olive oil (3-5 tbsp)
- 140 grams uncooked pasta
- 250-300 grams cherry tomatoes
- 1 shallot, cut into 2 cm chunks
- 125 grams feta (or a cheese similar to feta)
- 2 small cloves of garlic (or 1 big one), finely chopped
- 1 tsp oregano
- 1 tsp basil
- salt/pepper (to taste)
- fresh basil leaves (*garnish*)

Instructions:

1. Preheat the oven to 200 degrees Celsius.
2. Put the tomatoes, garlic, and onion in the tray. Also add the olive oil, oregano, basil, pepper and salt. Mix it all through so everything is covered in olive oil
3. Add the block of feta in the middle and drizzle with some olive oil, pepper and salt. Put it in the oven for 30-40 minutes.



4. In the meantime, put a pan with water on the stove for the pasta and bring to a boil. Put the pasta in and boil until it's al dente.
5. Take the tray out of the oven and mix everything with a spoon. Add the cooked pasta and mix everything together.





6. Put it on a plate, and garnish with a few fresh basil leaves on top. (you can also serve it with a few slices of garlic bread) Enjoy!

