

Baked Feta Pasta

From delish.com

Ingredients

2 pt. cherry or grape tomatoes
1 shallot, quartered
3 cloves garlic, smashed
1/2 c. extra-virgin olive oil, divided
Kosher salt
Pinch crushed red pepper flakes
1 (8-oz.) block feta
3 sprigs fresh thyme
10 oz. pasta
Zest of 1 lemon (optional)
Fresh basil, for garnish

Directions

1. Preheat oven to 400°. In a large ovenproof skillet or medium baking dish, combine tomatoes, shallot, garlic, and all but 1 tablespoon oil. Season with salt and red pepper flakes and toss to combine.
2. Place feta into center of tomato mixture and drizzle with remaining 1 tablespoon oil. Scatter thyme sprigs over tomatoes. Bake for 40 to 45 minutes, until tomatoes are bursting and feta is golden on top.
3. Meanwhile, in a large pot of boiling salted water, cook pasta until al dente according to package directions. Reserve ½ cup pasta water before draining.
4. To skillet with tomatoes and feta, add cooked pasta, reserved pasta water, and lemon zest (if using) and stir until combined. Garnish with basil.