



# Baked Feta Pasta

Serves 6

## Ingredients

- 1 (20.46 oz) jar Frederik's by Meijer Gourmet Collection Yellow Cherry Tomato Pasta Sauce
- 1 (1.5 pound) container Wild Wonders cherry tomatoes
- 3 peeled garlic cloves, roughly chopped
- 1 (8 oz) block Frederik's by Meijer Traditional Feta Chunk Cheese
- ¼ cup Meijer extra-virgin olive oil
- Salt and freshly ground black pepper
- 0.5 oz fresh basil leaves, plus more for garnish
- 8 oz (1/2 bag) Frederik's by Meijer Torchio pasta, cooked and drained

## Garnish

- Fresh basil

## Method

1. Preheat oven to 400. Pour yellow tomato sauce into the bottom of a 13x9 baking dish and top with tomatoes and garlic. Nestle the feta cheese block in the center of the tomatoes. Drizzle olive oil over the tomatoes and feta and season lightly with salt and pepper. Roast for 30 minutes, or until the cherry tomatoes blister and cheese begins to brown.
2. Use the bottom of a wooden spoon to break up the tomatoes and feta. Sprinkle with fresh basil and stir to combine.
3. Add cooked pasta and stir to coat.
4. Scoop pasta into serving dishes and garnish with basil.