




### Product Spotlight: Feta Cheese


The term 'feta' comes from the Greek word "Pheta" and can be translated as 'slice'. It is traditionally made from a combination of sheep and goats milk.




## Baked Feta Pasta with Chicken

This recipe has gone viral for a good reason; it is absolutely delicious! In our Dinner Twist version, we have added baby spinach and chicken to help make the meal a bit more substantial.

 20 minutes

 4 servings

 Chicken

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## Spice it up!

*Add some chilli flakes or balsamic vinegar for extra flavour! Use a tomato sugo if you prefer a richer sauce. Crumble the feta on top to finish.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	56g	104g

## FROM YOUR BOX

FETA CHEESE	2 x 200g
CHERRY TOMATOES	2 x 200g
SHORT PASTA	500g
GARLIC CLOVES	2
BASIL	1 packet
COOKED CHICKEN BREAST	1 packet
BABY SPINACH	1 bag (120g)

## FROM YOUR PANTRY

olive oil, salt, pepper

## KEY UTENSILS

oven dish, saucepan

## NOTES

Add some dried oregano, thyme or rosemary for extra flavour!

**No gluten option - pasta is replaced with GF pasta.**



### 1. ROAST TOMATOES & FETA

Set oven to 250°C.

Dice feta cheese. Arrange with cherry tomatoes in a lined oven dish with **1/2 cup olive oil, salt and pepper**. Bake for 15-20 minutes or until golden.



### 2. BOIL THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook until al dente. Reserve **1/2 cup pasta water** before draining.



### 3. PREPARE THE INGREDIENTS

Chop garlic and slice basil leaves (reserve some for garnish if you like). Arrange on a plate with chicken and spinach.



### 4. FINISH THE SAUCE

Remove oven dish and use a fork to squash the tomatoes to make a sauce (see notes). Add garlic, basil, spinach and chicken and combine well.



### 5. ADD THE PASTA

Stir in cooked pasta and **1/2 cup reserved pasta water**. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve baked feta pasta at the table and top with any reserved basil.



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