not your average baked feta spaghetti

featured product:
baby arugula, baby spinach

this is organicgirl's take on the viral baked feta dish we all know and love. loaded with garlic, lemon, and spiced with red pepper flakes, there's nothing you won't love about this dish. we tossed arugula and topped with herbs, this dish is packed full of flavor.

ingredients

4 – 6 servings

2 pints cherry tomatoes
6 medium cloves garlic, peeled and smashed with the side of a knife
1/2 cup extra virgin olive oil, divided
kosher salt
1 teaspoon crushed red pepper flakes
1 (8-oz.) block feta
10 oz. spaghetti
zest of 1 lemon
½ 5 oz. container organicgirl baby spinach
½ 5 oz. container organicgirl baby arugula
¼ cup chopped parsley

directions

1. preheat the oven to 400°f. in an ovenproof, 8×8 baking dish, combine the cherry tomatoes, garlic, and all but two tablespoons of the olive oil. season with salt and the red pepper flakes and mix to combine.

2. place the feta in the center of the tomato mixture and drizzle with the remaining olive oil. bake for 40 to 45 minutes, until the tomatoes are bursting and the feta is golden and burnished.

3. cook the pasta according to package instructions. reserve ½ cup of the pasta water before draining.

4. combine the cooked spaghetti, reserved pasta water and baked feta and tomato mixture in a skillet.

5. add the lemon zest, spinach and arugula to the skillet and stir until just combined and the greens are slightly wilted. garnish with chopped parsley. serve immediately.

nutrition

Calories per 4 serving- 728
Fat per 4 serving- 42.5
Cholesterol per 4 serving- 37.75
Sodium per 4 serving- 802.5
Carbohydrates per 4 serving- 61
Added Sugars per 4 serving- 0
Protein per 4 serving- 22
Total Sugar per 4 serving- 8.25