

Pasta with Roasted Feta Cheese

February 12th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:45

I have been making my Roasted Feta Cheese dessert for years. This is my variation, based on a recipe that became all the rage recently. It reportedly even caused a Feta Cheese shortage in Scandinavia. My version of the Pasta with Roasted Feta Cheese integrates components from my desert recipe. This is a quick and easy meal to make, with a ton of flavor. The roasted Feta Cheese mixed with the blended Roast Tomatoes and Roasted Garlic to make a creamy garlic sauce.

Ingredients:

- 1 Tablespoon Balsamic Vinegar
- 2 Tablespoons Extra Virgin Olive Oil
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- 1 Tablespoon additional Extra Virgin Olive Oil
- 1 Teaspoon Honey
- 2 Tablespoons sliced Kalamata Olives
- 16 Ounces Fresh Heirloom Cherry Tomatoes, Whole
- 10 Whole Garlic Cloves, peeled
- 8 Ounce Feta Cheese, block or crumbled
- 1 Can Quartered Artichokes, drained
- 12 Ounces Penne Pasta, Rigatoni Pasta, or Bowtie Pasta
- 14 Ounces Kielbasa (optional)
- 1/4 Cup Pasta Water (as needed)
- 5 large Basil leaves (chiffonade)

Directions:

Preheat the oven to 400° Fahrenheit.

In a small bowl, mix the Balsamic Vinegar, 2 Tablespoons of Olive Oil, Honey, and the Sliced Olives.

In a separate bowl, mix the Cherry Tomatoes with the Garlic Cloves.

Spread 1 Tablespoon Olive Oil across the bottom of an 8x11 oven-safe Casserole dish.

Drain the Feta cheese and set it into the center of the Casserole dish.

Surround the Feta with the Cherry Tomatoes and Garlic.

Add the Quartered Artichokes

Drizzle the Balsamic/Honey/Oil mixture all over the contents of the pan.

Drizzle an additional 1 Tablespoon of Olive Oil across the contents of the pan.

Cover with Aluminum Foil.

Bake for 30 minutes on the middle rack.

Make the Pasta, according to the package instructions.

Remove the Aluminum Foil and bake for another 10 minutes, until the cheese is soft and the tomatoes are beginning to bubble and char.

When the Pasta reaches the desired state of done-ness (I prefer the pasta al dente), drain the pasta, reserving 1/4 Cup of the Pasta Water.

Remove the Casserole Pan from the oven.

If using Kielbasa (optional), cut the Kielbasa into thin slices, on the bias. Pan-fry over medium heat until browned.

Pour the Pasta into a large serving bowl. Move the Feta Cheese to the bowl with the Pasta.

Remove the Artichoke Quarters from the casserole pan and add them to the Pasta.

Add the Kielbasa, if included.

Pour the remaining contents of the Casserole dish into a blender.

Pulse the blender a few times. Add Pasta Water, as needed, to ensure the mixture blends well into a thick sauce. Add additional Pasta Water if you desire a thinner sauce.

Pour the contents from the blender over the Feta Cheese, Artichokes, Kielbasa, and Pasta mix. Stir well to mix the Sauce into the Pasta and to break-up the melted Feta Cheese.

Sprinkle the top with the Basil chiffonade and serve