

# Roasted Tomato, Zucchini and Baked Fetta Pasta

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- ☐ 2 punnets of cherry tomatoes or 10 large tomatoes, roughly chopped
- ☐ 2 medium zucchini, sliced
- ☐ 2 cloves garlic, peeled and left whole
- ☐ 200g block of Fetta
- ☐ ½ cup Olive oil
- ☐ 1 teaspoon fresh oregano leaves
- ☐ 1 teaspoon paprika
- ☐ 1 large handful of fresh Basil leaves
- ☐ 500g Pasta – shape of your choice
- ☐ Salt/Pepper, to season

## Equipment:

- ☐ Metric measuring cups and spoons
- ☐ Chopping board
- ☐ Chef's knife
- ☐ Large Baking Dish
- ☐ Large Pot/Saucepan
- ☐ Colander
- ☐ Fork
- ☐ Wooden spoon
- ☐ Glass measuring jug

## Method:

1. Preheat the oven to 200C.
2. Add chopped tomatoes, zucchini, garlic and ¼ cup of olive oil to baking dish and season with salt and pepper. Toss to coat everything evenly.
3. Place block of fetta in the middle of tomatoes and zucchini and drizzle with the remaining ¼ cup of olive oil over the fetta. Sprinkle fetta with oregano and paprika then bake in preheated oven for 30 minutes.
4. Fill your large saucepan half way with water and bring to the boil. Season water with a tablespoon of salt. Cook pasta in boiling, salted water until 'al dente' or time shown on the packet. Reserve 1-2 cups of pasta water in a glass measuring jar. When your pasta is cooked, strain using colander.
5. After 30 minutes, turn oven up to 220C and bake for a further 5-10 minutes or until fetta and tomatoes have browned.
6. Remove baking dish from the oven and gently squash the tomatoes and baked fetta to form a creamy sauce. Add some of the reserved pasta water if it's too thick.
7. Toss in your cooked pasta and fresh basil leaves, add another splash of olive oil and mix to coat pasta in the creamy sauce. Season with salt and pepper, to taste.