

EASY WEEKNIGHT GREEK-INSPIRED PASTA

INGREDIENTS

12 ounces spoon-sized pasta
3-4 tablespoons olive oil
1 clove garlic minced
1 pint grape or cherry tomatoes
1/2 teaspoon red pepper flakes
Pinch of salt
4 oz feta cheese, block (you will break into pieces later)
1/2 cup Greek olives, pitted
2 tablespoons fresh oregano, chopped, divided

DIRECTIONS

In a large pot bring water to a boil and add a large pinch of salt. Cook the pasta to al dente according to the package directions. Drain.

Meanwhile, heat olive oil in a large sauté pan over medium heat. Add the garlic and cook 30 seconds, until fragrant. Add tomatoes, salt, and red pepper flakes. Cook stirring frequently with a wooden spoon. As they soften, squash some of the tomatoes with the spoon to release their juice and make a chunky sauce. Place the block of feta in the middle of the pan in the sauce, and 1 tablespoon of the oregano and let simmer for 5 minutes. This will let the feta meld with the sauce. Break the feta in pieces.

Add the cooked pasta, and the olives to the pan and toss to combine. Taste for seasoning and adjust salt as needed. Garnish with the remaining fresh oregano and serve.