
ROASTED TOMATO, BASIL & FETA GLUTEN FREE PASTA



GF, VEG



40 mins



4



Ingredients

- 12-15 baby truss tomatoes
 - 250g packet gluten free spaghetti (in Australia I use 'San Remo')
 - 1 large bunch fresh basil, chopped
 - 250g greek feta, crumbled
 - 2 cloves garlic, finely chopped
 - 1 red onion, finely diced
 - 1 small mild chilli
 - 2 large handfuls fresh baby spinach
 - A small chunk parmesan
 - Olive oil
 - Sea salt
 - Freshly cracked pepper
- * If you prefer, feel free to substitute the gluten free pasta for a normal durum wheat pasta



Method

1. Pre-heat your oven to 180 degrees celcius.
2. Place the truss of tomatoes onto a baking tray and drizzle with olive oil and a sprinkling of salt and pepper.
3. Next place the tomatoes in the oven for 20-30 minutes until the tomato skin starts to blister and look soft.
4. When ready take the tomatoes out of the oven to cool and remove each truss, ready for placing into the pasta.
5. Next place a large pot of water on to boil.
6. Once the water is boiling rapidly, add the pasta (I like to cook mine for about a minute less than the packet suggests, to ensure it keeps its shape and texture).
7. Drain the pasta and drizzle some olive oil through.
8. While the pasta is cooking, sauté the red onion and chilli in olive oil on low heat.
9. Then add the garlic and a sprinkling of salt.
10. Once the onion, chilli and garlic are soft, add the baby spinach and wilt, then add feta and basil.
11. Stir this mix through the cooked pasta and then add the truss tomatoes and freshly shaved parmesan.
12. Serve into bowls and add freshly cracked pepper and salt.

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