



## Baked Feta Pasta

*Yields 3.6 servings*

Serving Size: 6 oz.

Protein per serving: 0.9 g

Calories per serving: 421

### Ingredients:

- 140 g Low-protein Fusilli
- 8 1/8 oz. Violife Just Like Feta Block
- 10 tomato(s) Grape tomatoes
- 2 TBSP Olive Oil
- 1/4 tsp Italian Seasoning
- 2 clove(s) Garlic, minced
- 2 tsp Balsamic Vinegar

### Directions:

1. Preheat oven to 375 degrees. Cook pasta according to package directions.
2. While pasta is cooking, place feta block in the center of an 8x8 baking pan. Spread tomatoes and minced garlic around the feta. Sprinkle Italian seasoning over the feta and drizzle with olive oil. Place in the preheated oven and bake for 15 minutes. Remove pan from oven and gently mix the feta and tomatoes together to create a sauce. Add the cooked pasta and balsamic vinegar and gently toss to combine. Season with salt and pepper to taste. Serve!

**Notes:** Add crushed red pepper for a little extra bite.

You can add canned artichoke hearts to the dip also. Adjust the protein as necessary