

Air Fried Feta Pasta

Ingredients



- 2 packs cherry tomatoes
 - 5 tablespoons oil
 - 200g salad cheese
 - 1 tsp dried oregano
- Salt and pepper, to taste
 - 250g pasta
 - 1 garlic clove, minced
 - 100g baby spinach
 - 5g chopped fresh basil

Method

- 1.** Preheat the air fryer to 180c. In an 8-inch baking dish (or other oven-safe dish), toss the tomatoes with 3/4 of the oil.
- 2.** Place the cheese in the middle, drizzle it with the remaining oil, and season with salt, pepper, and oregano.
- 3.** Place the baking dish in the basket of the air fryer or on the shelf if it is an oven type, and cook for about 30 minutes, stirring every 10 minutes, until the tomatoes have burst, and the cheese is browned.
- 4.** Meanwhile, cook the pasta according to the package directions. Reserve 1 cup of the pasta water, then drain.
- 5.** Remove the cheese and tomato mixture from the air fryer and stir in the garlic until everything combines into a creamy sauce.
- 6.** Stir the sauce into the cooked pasta along with the spinach, basil, and some of the reserved pasta water to loosen, if needed. Season with additional salt and pepper, as desired. Stir and enjoy!

Oven: To cook this dish in the oven, cook at 180c for 40 - 45 minutes.