

EPI MEDITERRANEAN PASTA

Linguine - 4 servings

Cherry Tomatoes, halved - 1 1/2 cups

Crushed Red Pepper - 1/2 tsp

Oregano - 2 tsp (divided)

Salt - to taste

Pepper - to taste

Olive Oil - 1/4 cup

White Wine Vinegar - 1/4 cup

Minced Garlic - 3 cloves

Fresh Basil - 1/2 tsp

Fresh Thyme - 1/2 tsp

Baby Spinach - 2 cups

Feta Cheese - 1/4 cup

Serves: 4

Prep Time: 10min

Cook Time: 25min

1. Cook linguine until al dente
2. Toss tomatoes in 2tbsp olive oil, salt, pepper, crushed red pepper, and 1tsp oregano
3. Bake tomatoes in oven at 425 degrees for about 10-15 minutes or until soft and juicy
4. Drain the pasta and add to a saucepan
5. Add tomatoes from baking sheet into the saucepan, be sure to collect the remaining juices and seasoning from the baking sheet.
6. Add half of the olive oil and white wine vinegar to pasta. Add minced garlic, remaining oregano, basil, thyme, and pepper
7. Toss pasta and other ingredients together over low heat. Add remaining olive oil and white wine vinegar as needed or to taste. Typically repeat this process for 5 minutes
8. Toss in baby spinach. Add spinach to taste.
9. Plate pasta when finished. Top pasta with feta cheese crumbles