

Cheetos® Baked Feta Pasta

Ingredients

- 5 cups Cherry tomatoes
- 4 Cloves garlic, minced
- 2 Shallots, diced
- 3 tbsp Olive oil, divided
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 1 block (8 oz) Feta cheese
- 2 cups crushed, divided CHEETOS® Puffs Cheese Flavored Snacks
- 12oz Penne pasta
- 2 tbsp Chopped fresh basil leaves
- 2 tbsp Chopped fresh parsley

How to make it

1. Preheat oven to 400°F.
2. In medium bowl, toss tomatoes with garlic and shallots. Add 2 tbsp oil, salt and pepper and toss to coat.
3. Place feta block in center of 10-inch baking dish or ovenproof skillet. Drizzle with remaining oil. Arrange tomato mixture around feta.
4. Bake for 30 minutes and sprinkle with 1 1/2 cups crushed Cheetos® Puffs Cheese Flavored Snacks. Bake for 10 minutes or until feta is browned and softened and tomatoes are bursting.
5. Meanwhile, in large saucepan of boiling, salted water, cook penne, stirring occasionally, for 8 to 10 minutes or until al dente. Reserve 1/2 cup cooking water; drain.
6. Add penne and reserved cooking water to baking dish and stir to combine. Garnish with remaining crushed Cheetos® Puffs Cheese Flavored Snacks, basil and parsley.



PREP
TIME
10 minutes



COOK
TIME
50 minutes



TOTAL
TIME
60 min



SERVING
4 to 6

Made with