

Good Eats Recipes

Pasta with Tomatoes, Feta & Herbs

What You Need:

8 oz. Spinach linguine
8 oz. Linguine
4 large tomatoes, seeded & chopped
1/2 cup chopped fresh herbs, such as basil & oregano

And from your GOOD EATS Marinated Goat Cheese,

1/2 cup olive oil
6 garlic cloves, flattened with side of knife
1 cup crumbled Feta

Directions:

Heat oil in heavy small skillet over medium heat. Add garlic cloves and saute 3 minutes. Pour mixture into small bowl and let stand 30 minutes. Discard garlic. Cook and drain both pastas. Transfer pasta to a large bowl. Add garlic oil, tomatoes, feta and herbs. Toss to coat.