

Baked Feta Pasta with Butternut Squash



SIZE

For 4

PREPARATION

1 hour

DIFFICULTY



Level



Level



That baked feta pasta is having a real moment after going viral on TikTok. And honestly, we are kind of kicking ourselves for not posting our own version of the baked feta pasta earlier, because we've had this guy half written on the site since before Christmas, seriously!

But we're not here to grumble about how the cool kids beat us to it, we're here to give credit where credit is due, the woman to really make the baked feta pasta go viral is MacKenzie Smith AKA @grilledcheesesocial. Her recipe for baked feta pasta was our OG inspiration. So thank you MacKenzie for bringing this to the world!

For our take, we swapped the tomatoes for a jar of Not Just Pasta Sauce, and added sweet butternut squash which plays real nice with that briny block of feta.

So next time you want a creamy, tomatoey pasta that's gooey, and comforting and takes very little work, try our baked feta pasta with butternut. Whether you want to jump on the bandwagon and post it on social media is totally up to you.

Need to restock on NJPS to get cooking? You can order not just pasta sauce [HERE](#)

Ingredients

1 block feta cheese (8 oz)

1 Tbs medium butternut squash, peeled, seeded and cut into 1-inch cubes

salt and pepper

1 jari not just pasta sauce

1 lb dried sturdy pasta like rotini

1/2 cup oz chopped fresh basil

1/4 cup red pepper flakes, to serve

Process

1

Preheat the oven to 450 with a rack in the middle position. Place the block of feta in the middle of a 9×13 baking dish and surround with the not just pasta sauce and butternut squash.

2

Place in the oven for 30 minutes until browned and bubbly. Meanwhile cook your pasta until al dente, drain it, and set it aside. After 30 minutes, carefully stir the cheese into the sauce, working your spoon around the pan to fully incorporate. Add the pasta to the baking dish and toss to coat the pasta. Top with torn basil, red pepper flakes, and drizzle with olive oil.