

# MARLEY SPOON



## Baked Feta and Tomatoes

with Olives and Oregano



20-30min



2 Portions

Fresh, clean and simple, that's the kind of dishes we love to enjoy during the warmer months and this all-in-one feta bake ticks all the boxes with its simplicity and speed. Feta cheese, tomato and oregano are a heavenly combination, while the crispy bread pieces add a lovely texture. Team it with a simple spinach and almond salad and you have a wonderful dinner for two.

## What we send

- feta <sup>7</sup>
- vinaigrette
- cherry tomatoes
- flaked almonds <sup>15</sup>
- bread roll <sup>1</sup>
- baby spinach leaves
- oregano
- pitted kalamata olives
- red onion

## What you'll require

- olive oil
- pepper

## Utensils

- 2L baking dish
- oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

## Nutrition per serving

Energy 770.0kcal, Fat 52.1g, Proteins 28.7g, Carbs 42.4g



**1. Slice onion**

Preheat oven to 200C. Halve and thinly slice the **onion**. Place in a shallow baking dish.



**2. Chop olives**

Coarsely chop the **olives** and add to the baking dish.



**3. Tear bread**

Tear the **bread** into large bite-size pieces, toss in a bowl with 2 tbs **oil**. Add to the baking dish.



**4. Crumble feta**

Break the **feta** into large bite-size pieces and add to the baking dish.



**5. Add tomatoes**

Add the **tomatoes** and half of the **oregano** sprigs to the baking dish and toss to combine. Drizzle with 2 tbs **oil** and season with **pepper**. Bake for 20-25 mins until bread is golden, tomatoes have burst and feta is softened.



**6. Prepare salad**

Toast **almonds** on an oven tray for 2-4 mins. Place the **spinach** in a large bowl with the **vinaigrette**. Season with **salt and pepper** and toss to coat. Sprinkle almonds over salad. Serve with **feta bake** garnished with remaining **oregano**.