

Tomato-Olive Baked Feta Cheese

Recipe By Rorie Weisberg



Cooking and Prep:  40
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

Last Shavuot, I presented a recipe for good-for-you cheese tarts called [Better Blender Cheese Tarts](#). This year, I'm sharing one of Esther Black's dairy treasures: a savory tomato-olive baked feta cheese, with a sophisticated Mediterranean flavor. Although it's a popular cow's milk product too, to get the benefits of that wholesome feta, go for the sheep or goat's milk version.

Ingredients (12)

Main ingredients

- 8-ounce (1/4-kilogram) block feta cheese
- 1 and 1/2 cups cherry tomatoes, halved
- 1/3 cup pitted Kalamata olives, halved, or to taste

2 tablespoons **Bartenura Extra-Virgin Olive Oil**, or to taste

1/2 teaspoon oregano

1 teaspoon minced fresh garlic or 1 cube **Gefen Frozen Garlic**

fresh coarsely ground **Gefen Black Pepper**, to taste

Optional add-ins

1/8 cup thinly sliced red onions

1/4 cup thinly sliced red, orange, or yellow bell pepper (or a combination)

1 and 1/2 tablespoons chopped parsley

1 tablespoon chopped basil or 3 cubes **Gefen Frozen Basil**

3 cloves garlic, sliced in half lengthwise

Start Cooking

Prepare the Tomato-Olive Baked Feta Cheese

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Place the block of feta cheese into a baking dish.
3. In a large bowl, toss together all the remaining ingredients and add-ins that you will be using. Pour the mixture on top of the feta and allow it to spill into the baking dish.
4. Bake for approximately 30 minutes, or until the vegetables are roasted and the feta has softened.

Credits

Photography by Moshe Wulliger

Food Styling by Renee Muller