



FAST. EASY. FRESH.

GREEK MAC AND CHEESE WITH TOMATOES, SPINACH, OLIVES, AND FETA

1. Start by bringing a large pot of salted water to a boil. Preheat your oven to 375°F. Once the water is boiling, add the **rotini** and cook for 13 minutes, or until al dente. Drain and set aside.

2. Meanwhile, peel and finely dice the **red onion** and mince the **garlic**. Quarter the **grape tomatoes**.

3. Next, melt the **butter** in a medium pot over medium-high heat. Add the shallot and sauté until softened, about 3 minutes. Add the garlic and sauté for 1 minute longer.

4. Sprinkle **flour** over the top and stir; cooking for 1-2 minutes longer, making sure to keep an eye on it so it doesn't burn! Add the **milk** and whisk together. Bring the mixture almost to boiling, whisking constantly, until it begins to noticeably thicken; about 3-4 minutes.

5. Remove from the heat and stir in the **mozzarella** and 1/3 of the **feta**. Stir until mostly melted then add the **oregano**, **thyme**, **olives**, grape tomatoes and roughly torn **spinach**. Stir to combine and season with **salt** and **pepper** to taste.

6. Stir in the cooked rotini and then transfer to a small baking dish that has been sprayed with nonstick spray. Sprinkle the top with the remaining feta and bake in the oven for 15-20 minutes, or until the top is golden brown. To serve, spoon into dishes and enjoy!

Ingredients (4 Person Serving – 731 Calories Per Serving)

Rotini Pasta	360 g	Feta	140 g
Salted Butter	24 g	Dried Oregano	1 tsp.
Red Onion	1 Small	Dried Thyme	1 tsp.
Garlic	4 Cloves	Grape Tomatoes	32
All-Purpose Flour	4 Tbsp.	Sliced Black Olives	½ Cup
Whole Milk	1 437 ml Container	Baby Spinach	120 g
Shredded Mozzarella	100 g	Salt and Pepper	To Taste



40 Minute Cook Time!