



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 **shallot** and mince the **garlic**. Quarter the **grape tomatoes**. Grate the **mozzarella**.

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**. Mix 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 (2 Person Serving – 731 Calories Per Serving)

Rotini Pasta	180 g	Feta	70 g
Salted Butter	12 g	Dried Oregano	½ tsp.
Shallot	1	Dried Thyme	½ tsp.
Garlic	2 Cloves	Grape Tomatoes	16
All-Purpose Flour	2 Tbsp.	Sliced Black Olives	¼ Cup
2 % Milk	237 ml	Baby Spinach	60 g
Mozzarella	50 g	Salt and Pepper	To Taste



40 Minute Cook Time!