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Easy Spinach-Feta Pasta

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 mins	10 mins	25 mins	4 to 6 servings

Ingredients

- 2 cloves garlic, peeled
- 2 1/2 cups (half of a 5-ounce package) baby spinach, rinsed and spun dry
- 1 teaspoon dried oregano
- 1/2 teaspoon salt, plus more for pasta water
- 1/2 teaspoon freshly ground black pepper
- 8 ounces feta, divided
- 1/4 cup extra-virgin olive oil
- 1 tablespoon lemon juice
- 1 pound penne pasta
- 1 cup grape tomatoes, halved
- 1/4 cup thinly sliced red onions

Method

1. Boil water:

Bring a large pot of water to a boil over high heat.

2. Make the sauce:

Meanwhile, add the garlic cloves to a food processor and process until minced. Scrape down the sides of the processor bowl and add the spinach, oregano, salt, pepper, and 1/4 cup of the feta, reserving the rest. Process until smooth, about 30 seconds. Scrape down the bowl again, add the olive oil and lemon juice, and process until incorporated, about 30 seconds.

3. **Cook the pasta:**

Once the water is boiling, season it generously with salt and cook the pasta to al dente according to package directions. Drain well.

4. Combine:

Transfer the drained pasta back to the pot. Add the tomatoes and onions, and crumble in the remaining feta in larger chunks. Scrape the spinach mixture over the pasta and toss well to mix. Serve immediately.

Leftovers can be kept in an airtight container in the refrigerator for up to 3 days.

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Nutrition Facts (per serving)

313	18g	28g	11g
CALORIES	FAT	CARBS	PROTEIN