

Tik Tok Feta Baked Mac & Cheese

1 - 16 oz (454 grams) bag of macaroni or any small pasta
2 - 7 oz (200 grams) Feta cheese
Olive oil
1 teaspoon garlic powder
1 teaspoon black pepper
1 teaspoon oregano
1/2 teaspoon smoked paprika
3 sprigs thyme - remove the leaves
4 cups half & half
1/4th cup Parmesan cheese

Heat the oven to 350 F (176 C).

Place the Feta cheese in the middle of a 9x13 oven proof pan. Pour the dry pasta around the cheese in an even layer.

Douse the cheese with olive oil — about 2 tablespoons worth. Add the spices and thyme.

Pour the half and half all over the pasta. Stir the pasta with a fork.

Place the pan in the oven for 20 minutes. Remove it and stir the pasta again. Return it to the oven and finish baking for 30 minutes.

Remove the pan from the oven and start stirring the pasta with the melted cheese. Add the Parmesan cheese and stir it in. Add some more black pepper.

Taste for salt and adjust if necessary. Serve immediately and enjoy.

Note - If you have left over pasta, it will dry up and become a blob. Add 1 cup of half and half and mix well. Adjust the salt. Heat and serve.

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