

# Baked Feta With Pickled Onions

Who doesn't like feta but have you ever had it baked? If you haven't you need to give it a go, it takes it to the next level!!

It's a wicked little side dish or lunch. It's Soooooo good, make sure you have some bread for mopping up all the goodness.



**Makes:** 1

**Prep Time:** 5 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 20 minutes

## Ingredients

- 1 block of feta.
- 400 g tin of chopped tomatoes.
- 2 tbsps of extra-virgin olive oil, plus extra.
- Red wine vinegar.
- 1 tsp of dried oregano, plus extra.
- 8 mixed olives.
- Chilli flakes, to taste.
- 1 small red onion, finely sliced.
- 1 tsp caster sugar.

## Method

- In an ovenproof dish add the tomatoes, the 2 tbsp of oil, 1 tbsp of the vinegar, the oregano then season with salt and pepper and mix well.
- Sit the feta on top, arrange the olives around it, drizzle with a bit of extra virgin olive oil and bake in a preheated oven set at 180°C for 15 minutes.
- Whilst that's in the oven make a very quick pickle. In a bowl add the sliced onion and pour in enough vinegar to just cover them. Add a pinch of salt and the sugar and mix well. Have a little taste and if it's too tart add a little more sugar.
- Once the feta is done take out of the oven, sprinkle with some extra oregano, chilli flakes to taste and top with the pickled onions.