

# Eat Happy Kitchen

## Anna Vocino

### **MEDITERRANEAN FETA BAKE**

(Serves 4-6)

- Olive oil, for drizzling
- 8-ounce square feta cheese
- 1/4 red onion, sliced
- 6 mini bell peppers, thinly sliced lengthwise
- 1/3 cup cherry tomatoes, halved
- 1/4 cup chopped sun dried tomatoes
- 1/2 cup whole pitted Kalamata olives
- Salt and pepper
- Basil leaves, for garnish

Preheat oven to 400 degrees. Dredge bottom of an 8x8 square baking pan with olive oil. Place feta square in the center. Spread onion slices, bell pepper slices, cherry tomatoes, sun dried tomatoes, and olives around the feta. Season just the veggies around the cheese with salt and pepper. Drizzle more olive oil atop veggies and feta cheese. Bake in oven for 1 hour, or until veggies are soft and blistered and feta is soft and starting to turn golden. Remove from oven, drizzle feta with additional olive oil, and serve with Almond Flour Pita Chips or chopped veggies.