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## ***Greek Feta and Tomato Pasta***

*Recipe courtesy of Family Circle*

1/2 pound thin spaghetti  
1/4 cup extra virgin olive oil  
1 small onion, chopped  
3 cloves garlic, chopped  
4 fresh plum tomatoes, cored and chopped (I used one 14.5 oz can diced)  
1 teaspoon dried oregano  
1/2 teaspoon salt  
1/3 cup dry white wine  
4 oz feta cheese, crumbled  
1/8 teaspoon cracked black pepper

Bring 4 quarts water to a boil and lightly salt. Prepare spaghetti following package directions. Remove 1/4 cup of the cooking water and reserve; drain pasta.

Meanwhile, heat olive oil in large skillet over medium heat. Add onion and cook 3 minutes, stirring occasionally. Add garlic and cook for 1 minute, stirring so garlic does not burn. Stir in tomatoes, oregano and 1/2 teaspoon salt. Cook for 2 minutes. Add wine and cook for 1 minute. Add feta cheese, spaghetti and reserved water and toss with pepper. Serve immediately.

Serves 4 (we easily got 6 servings out of recipe, with at least 1 serving leftover)