

Less than 30 minutes

Serves 6

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 3 discs (50g each) feta
- 2 packets (250g each) vine tomatoes
- 1 bulb garlic, halved
- 3 Tbsp (45ml) honey
- 3 Tbsp (45ml) olive oil
- 2 Tbsp (30ml) white balsamic vinegar
- 1 Tbsp (15ml) fresh thyme leaves
- Salt and milled pepper
- Handful each fresh basil and rocket, for serving
- Toasted ciabatta, for serving

Method

1. Preheat oven to 200°C.
2. Place feta, tomatoes and garlic in a roasting tray or ovenproof pan.
3. Combine honey, olive oil, vinegar and thyme and pour over feta and tomatoes.
4. Season.
5. Roast for 25 minutes or until golden.
6. Serve warm, scattered with basil and rocket and bread on the side.