

Feta, tomatoes and olives in the oven

Cuisine: **Other**
Food category: **Side dishes**



Author: **Chloé Lasseron**
Company: **Retigo**

Program steps

1

Hot air

100 %

Termination by time

00:20 hh:mm

215 °C

100 %

Ingredients - number of portions - 4		
Name	Value	Unit
cherry tomatoes	350	g
cherry tomatoes	350	g
garlic cloves, finely chopped	2	pcs
garlic cloves, finely chopped	2	pcs
olive oil	15	g
olive oil	15	g
feta cheese	225	g
feta cheese	225	g
olives	100	g
olives	100	g
red onion	30	g
red onion	30	g
fresh thyme	2	pcs
fresh thyme	2	pcs
freshly ground black pepper, ground	5	g
freshly ground black pepper, ground	5	g

Nutrition and allergens	
Allergens: Minerals: Fe, I, K, Mg, P, Se, Zn Vitamins: A, B, B6, C, E, K	
Nutritional value of one portion	Value
Energy	454 kJ
Carbohydrate	10.4 g
Fat	36.2 g
Protein	21.5 g
Water	0 g

Directions

Chop the garlic and red onion.

In a bowl, mix the tomatoes, thyme, olives, garlic, and red onion; pour into a baking dish.

Place the cheese in the center of the tomato mixture; drizzle the cheese with oil and pepper.

Bake.

Serve with grilled bread