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# baked feta with spinach

## cherry tomatoes and PDO huile d'olive de Provence - olives mûrées

### For 4 servings:

- 200 g feta block
- 250 g cherry tomatoes
- 300 g fresh spinach (or frozen and drained)
- 3 tbsp **PDO huile d'olive de Provence - olives mûrées**
- 2 cloves of garlic, crushed
- 1 tsp chilli flakes (optional)
- Zest of 1/2 organic lemon
- 1 tsp dried oregano
- Salt, pepper
- Toasted rustic sourdough bread (for serving)

Preheat the oven to 200°C.

In an ovenproof dish, place the feta in the middle, surrounded by cherry tomatoes, garlic, chilli flakes, oregano, and 2 tbsp of olive oil. Bake for 15 min.

Add the spinach around the feta, drizzle with olive oil and return to the oven for 10 minutes, until the spinach is tender and the feta is golden brown.

Lightly mash the feta and tomatoes with a fork, mix with the spinach. Sprinkle with lemon zest, a drizzle of olive oil and pepper. Serve hot with toasted bread with olive oil.

**Tip:** For more indulgence, add black olives or toasted pine nuts before serving.

**Version:** Replace spinach with courgette slices for a summer version.



**Preparation: 15 min**

**Cooking: 15 min**

## What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de Provence – olives mûrées (matured olives) for its sweetness and aromas of black olives, candied fruit, undergrowth and/or toasted bread.

You can also use PDO huile d'olive de la Vallée des Baux-de-Provence – olives mûrées and PDO huile d'olive d'Aix-en-Provence – olives mûrées.

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