

## **Baked Feta Appetizer**

- 12 oz feta, crumbled
- 1 lb cherry tomatoes
- 1 T olive oil
- 1/2 t coarse sea salt
- 1/2 c chopped pitted Kalamata olives
- 1/2 t dried oregano
- freshly ground black pepper

Preheat oven to 400F. Roast cherry tomatoes for 25-35 minutes with a little olive oil and coarse salt. If using regular tomatoes, slice them before roasting.

Preheat oven to 350F. Cover the bottom of a shallow baking dish with feta. Top with roasted tomatoes. Sprinkle with oregano and pepper. Bake for 20 minutes. Allow to cool slightly before serving. Serves 10-12. Serve with lightly toasted crusty bread or for a sit down starter, serve on top of steamed greens or pasta.

**Jittery Cook** - from **Kerry Dunnington's** cookbook, **Tasting the Seasons**