Slow Cooker Viral Feta Tomato Pasta

This Slow Cooker Feta Tomato Pasta is a creamy, flavorful dish made effortlessly in your NESCO slow cooker. Sweet cherry tomatoes, creamy feta, and fresh herbs combine to create a rich sauce that's tossed with your favorite pasta for a comforting, crowd-pleasing meal.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Ingredients:

- 2 pints cherry or grape tomatoes
- 1 shallot, quartered
- 3 cloves garlic, smashed
- 1/2 cup extra-virgin olive oil, divided
- Kosher salt, to taste

- Pinch of crushed red pepper flakes
- 1 (8-oz.) block feta cheese
- 3 sprigs fresh thyme
- 10 oz. pasta (such as penne, rotini, or shells)
- Zest of 1 lemon (optional)
- Fresh basil leaves, for serving

Instructions:

1. Set your NESCO slow cooker to the low setting.
2. Place the cherry tomatoes, quartered shallot, and smashed garlic in the bottom of the slow cooker. Drizzle with 1/4 cup of olive oil and season with a pinch of kosher salt and crushed red pepper flakes. Stir to coat evenly.
3. Place the block of feta cheese in the center of the tomato mixture. Drizzle the remaining olive oil over the feta. Lay the thyme sprigs over the top.
4. Cover and cook on low for 3–4 hours or on high for 1.5–2 hours, until the tomatoes are soft and bursting and the feta is creamy.
5. About 20 minutes before the slow cooker is done, cook the pasta according to package instructions in a pot of salted boiling water. Reserve about 1/2 cup of the pasta water before draining.
6. Remove the thyme sprigs from the slow cooker. Use a spoon or spatula to mash the feta and tomatoes together, creating a creamy sauce. Add the cooked pasta to the slow cooker and stir to combine. If the sauce is too thick, stir in a splash of reserved pasta water until you reach the desired consistency.
7. Stir in the lemon zest (if using) and garnish with fresh basil leaves. Serve warm and enjoy!

This recipe pairs perfectly with a side salad or crusty bread. Using your NESCO Slow Cooker makes this dish

effortless and bursting with flavor!