

BAKED FETA WITH GARLICKY TOMATOES AND CAPERS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

1 8-ounce block feta cheese
2 tablespoons extra virgin olive oil
2 cloves garlic, roughly chopped
10.5 ounces cherry tomatoes (preferably different colors or best tomatoes available) halved
Scant $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
Pinch sugar
1 $\frac{1}{2}$ tablespoons capers, drained

Directions:

- Preheat the broiler and set the oven rack in the top position
- Place the feta in a small baking dish (1 quart) and set aside
- Heat the oil in a medium saucepan over medium heat
- Add the garlic and cook, stirring constantly until lightly golden, 1-2 minutes
- Add the tomatoes, salt, pepper, and sugar
- Cook, stirring frequently, until the tomatoes are softened and starting to burst, 2-3 minutes
- Remove from the heat and stir in the capers
- Scatter the tomatoes around the feta and broil until the feta is softened and browned on top, 3-4 minutes (keep an eye on it as broilers vary)
- Serve warm with bread