



Recipe Category / Pasta

Greek pasta

5'
Hands on

10'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 250 g [fresh Cretan pasta - skioufihta](#)
- 800 g water
- 1 tablespoon(s) oregano, fresh
- pepper
- 3-4 tablespoon(s) olive oil
- 150 g feta cheese

To serve

- 1 tomato
- 50 g olives
- 2 tablespoon(s) pine nuts, toasted
- 1 spring onion
- oregano, fresh
- pepper
- 1 tablespoon(s) olive oil

Method

- Place a [deep pan](#) over high heat.
- Add the water and the pasta, and let them boil according to the packet's instructions.
- Add the oregano, pepper, olive oil, and mix with a wooden spoon.
- Turn off the heat, [grate](#) the feta cheese, and mix.
- Serve with the tomato cut into cubes, olives, pine nuts, the green part of the spring onion finely [chopped](#), oregano, pepper, and olive oil.

Διατροφικός πίνακας

Nutrition information per portion

343 Calories (kcal)	18.0 Total Fat (g)	5.1 Saturated Fat (g)	33.0 Total Carbs (g)
17%	26%	26%	13%
2.2 Sugars (g)	10.0 Protein (g)	3.0 Fibre (g)	0.91 Sodium (g)
2%	20%	12%	15%