

Boursin Cheese Baked TikTok Pasta



5 from 7 votes

Boursin Cheese Baked TikTok Pasta Freshly cooked pasta tossed with baked Boursin cheese, tomatoes, garlic, spices, and parmesan cheese. This easy-baked pasta recipe will knock your socks off!

Prep Time
5 mins

Cook Time
35 mins

Course: Dinner Cuisine: Italian

Keyword: baked pasta, boursin cheese baked pasta, tiktok boursin cheese pasta, tiktok pasta

Servings: 6 Author: Modern Honey® - www.modernhoney.com

Ingredients

- (2) 5.2 ounce pkgs. Boursin Cheese (Garlic and Herb)
- (2) pints Cherry or Grape Tomatoes
- 3 to 4 Tablespoons Extra Virgin Olive Oil
- 4 Garlic Cloves (minced)
- Salt and Pepper
- 1/2 teaspoon Red Pepper Flakes
- 10 to 16 ounces Pasta *
- 1/2 cup Pasta Water (reserved from pasta)
- 1/4 cup Fresh Basil (about 6 leaves)
- 1 cup Fresh Baby Spinach, optional (chopped)
- 1/2 cup Freshly Grated Parmesan Cheese

Instructions

1. Preheat oven to 375 degrees. Place the two rounds of Boursin cheese and tomatoes into a 9 x 13 baking dish. Drizzle with olive oil, a generous amount of salt and pepper, garlic, and red pepper flakes.
2. Bake in the oven for 30-35 minutes.
3. While baking, heat water in a large pot to boiling. Generously salt the water. Add your favorite type of pasta and cook according to package instructions. Remove 1/2 cup of water and set aside to add to sauce. Drain the pasta.
4. Once the tomatoes are done roasting, toss with cooked pasta and reserved 1/2 cup of pasta water. Sprinkle with fresh basil, spinach (if using), and parmesan cheese.

Notes

- Use less pasta if you want a creamier sauce and more pasta if you want to feed more. For these photos, I used 16 ounces of pasta but have used 10 ounces of pasta before and had a creamier sauce.
- Recipe adapted from TikTok. I haven't found the original creator of the recipe yet! Let me know if you know who the original recipe creator was and I will give credit. :)
- I adapted and changed the type of cheese, garlic, spinach, and basil.

<https://www.modernhoney.com/boursin-cheese-baked-tiktok-pasta/>