

**JOIN
— THE —
FUN!**

Teen Tok

August 2022

Teen Happenings



Calling all teens!

Ages 13yrs-18yrs

Come one come all!

Do you have a creative vibe?

Come join the Teen Board

Help plan activities and crafts

Help bring a fresh vibe to our library



Recipe

Baked Feta Pasta



Ingredients

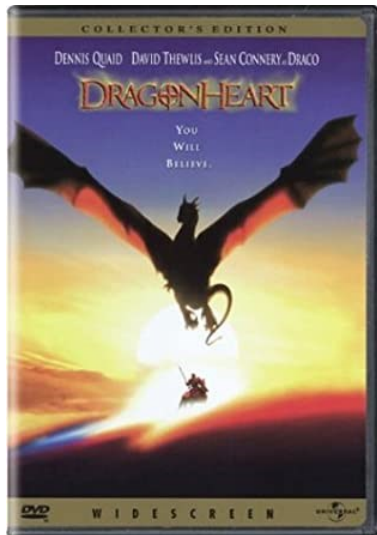
2 pints (17 1/2 ounces) cherry or grape tomatoes
4 cloves of garlic, halved lengthwise
1/2 cup of extra virgin oil, divided
Kosher salt
1 block (7 ounces) Greek feta cheese
1/2 tsp crushed red pepper flakes
Freshly ground black pepper
12 ounces of medium-length dry pasta, such as campanelle, rigatoni, or rotini
Fresh basil leaves for serving

Directions

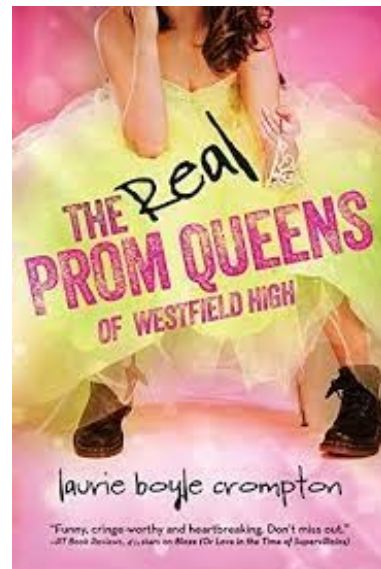
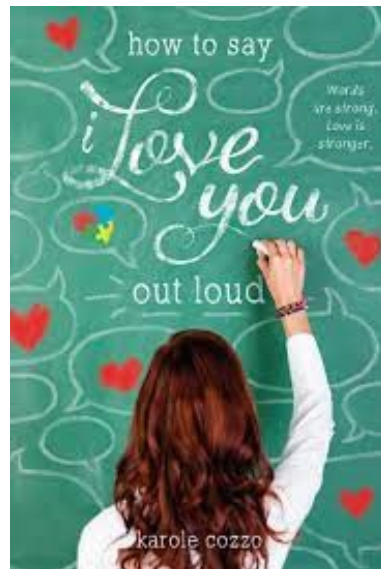
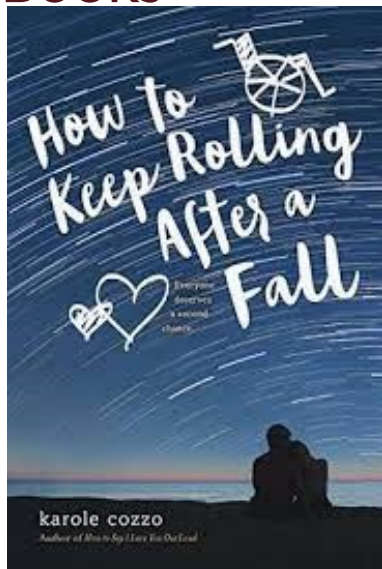
1. Position a rack in the middle of oven and preheat to 400
2. In a 9x13 baking dish, combine the tomatoes, garlic, and 1/4 cup of the olive oil. Sprinkle with some salt and toss to coat. Place the feta cheese in the center of the tomatoes and garlic, top with the remaining olive oil, and sprinkle entire dish with red pepper flakes and a little black pepper. Bake for about 40 minutes, until the garlic has softened and the tomatoes have burst their skins
3. Meanwhile, bring a large pot of salted water to boil. Cook pasta according to package directions until al dente. Reserve 1 cup of the pasta water and then drain the pasta.
4. Mash the feta and the tomatoes with a fork until evenly combined. Mix the sauce with pasta, adding the reserved as needed if it looks a little dry. Taste and season with additional salt and pepper if desired. To serve divide among bowls and top with plenty of basil leaves.

Teens Top Favorites

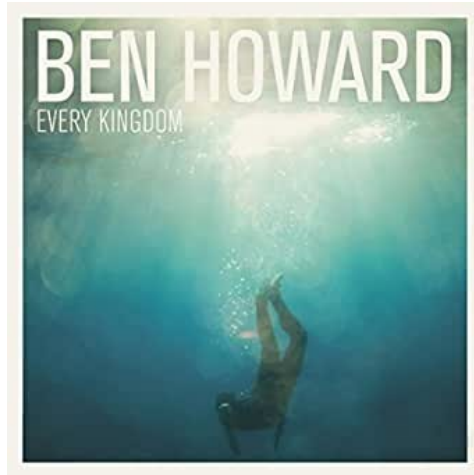
Movies



Books



Top Music



Old Pine
By Ben Howard



Welcome Home ,
Son
By Radical Face