

Whipped Greek Feta Cheese Dip

May 25th, 2023

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:00

Feta Cheese is a staple of Mediterranean food. Mixing Feta Cheese with Greek Yogurt results in a tangy, creamy texture for a flavorful dipping sauce, or a tasty topping to any Mediterranean dish. Use this dip as a healthy and fresh Mediterranean replacement for 7 Layer Nacho dip.

Ingredients:

The Mix

- 8 Ounces Feta Cheese, block or crumbled
- 8 Ounces Greek Yogurt
- 1 Tablespoons Olive Oil
- 1 Garlic Clove, minced
- 1 Lemon, zested and juiced
- 1 Teaspoon Dried Oregano
- 1 Pinch Kosher Salt

Toppings

- 3 Ounces Kalamata Olives, roughly chopped
- 1/2 Pimentos (Red Bell Pepper), oven roasted then finely chopped
- 1 Roma Tomato, seeded and finely chopped
- 1/2 English cucumber, finely diced
- 1/4 Red Onion, finely chopped
- 2 Tablespoons Olive Oil
- 1/4 Teaspoon Black Pepper
- 1 Teaspoon Fresh Dill, minced
- 1 Teaspoon Fresh Parsley, minced

Directions:

In a medium bowl, add the Feta Cheese.

Add the Greek Yogurt, minced Garlic, Lemon Zest, Lemon Juice, Dried Oregano, and Salt.

Using a food processor or a handheld mixer, mix until well blended.

Add 1 Tablespoon Olive Oil and mix until smooth.

Spoon the mixture into a serving platter and spread evenly.

On top of the Feta mixture, layer the Olives, then the Red Pimento, chopped Tomatoes, diced Cucumber, and the Red Onion.

Drizzle 2 Tablespoons Olive Oil.

Sprinkle with Black Pepper, Dill, and Parsley.

Serve with Lavash Crackers, crispy pita bread, or any similar cracker.

Store refrigerated up to 3 weeks.