



Creamy Whipped Feta Dip

Makes: 6 servings
Prep Time: 5 minutes
Total Time: 10 minutes

Ingredients

- 8 ounces block quality feta, drained
- 3/4 cup Greek yogurt
- 1 lemon, zested
- 2 tbsp extra virgin olive oil, more as needed
- 1 tsp Aleppo pepper, or red pepper flakes (to your taste)
- 2 tbsp chopped fresh mint
- 2 tbsp chopped fresh parsley
- 2-3 tablespoons toasted pine nuts, optional
- 1-2 tablespoons crushed pistachios, optional

Instructions

In the bowl of a large food processor fitted with a blade, combine the feta, Greek yogurt and lemon zest. Blend, and while the processor is running, drizzle olive oil through the top opening, until the feta is whipped to a smooth mixture.

Transfer the whipped feta to a serving plate. With the back of your spoon, smooth the top of the feta, making an indentation in the middle (or a “well”). Pour a bit of olive oil all over the feta, then top with the Aleppo pepper, fresh herbs, and nuts.

Serve with pita chips or pita wedges.