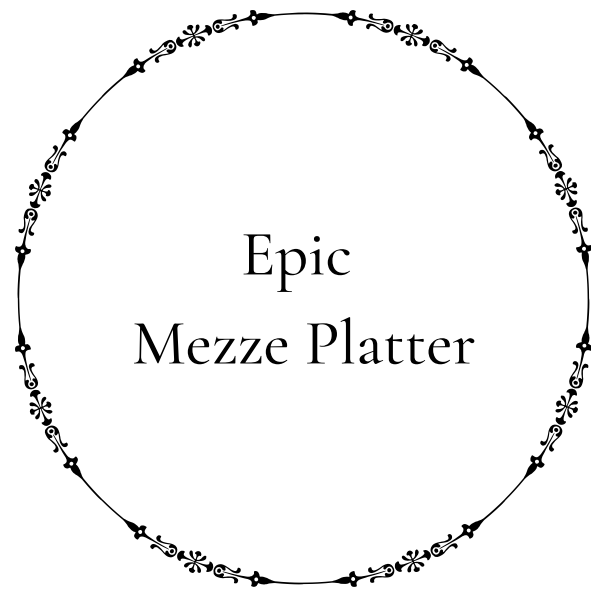




Makes: 4-6 servings
Prep Time: 15 minutes
Total Time: 15 minutes



- 1 recipe homemade hummus
- 1 recipe muhammara
- 1 recipe beet tzatziki
- 1/2 cup labneh
- 1 small block feta cheese, cubed
- 6 – 8 mini cucumbers, sliced into sticks
- 10 small radishes, quartered
- 1 cup grape tomatoes
- 8 ounces olives (use whatever is your favorite!)
- 8 store bought grape leaves
- Store-bought tabbouleh, optional
- 4 – 6 pita bread rounds
- fresh herbs, optional

If making homemade dips, prepare according to directions.

On a large serving platter, use a large spoon to drop the hummus, muhammara, tzatziki, and labneh into separate rounds throughout the board so that you're creating negative space to nestle your other ingredients in. I also like to place the feta now as it is another large item.

Slice up your veggies and arrange them around the dips.

If using grape leaves or a prepared salad, position on the easily accessible edges of the mezze board.

Place your pita bread or crackers into the remaining empty spots. Last fit the olives into any remaining spots.

If desired, top with fresh mint, parsley, and cilantro to add some extra flavor! Devour! If you don't finish your mezze board, you can wrap it in plastic wrap and place in the fridge for up to 5 days!

Chef's Notes:

Mezze platters are super customizable, so feel free to use whatever veggies, scooping vessels and dips you prefer!

If you're feeling lazy, you can always buy your dips from a local restaurant or the grocery store.

If you're in the Boston area I highly recommend Sofra Bakery.

Recipe from Broma Bakery