

WHIPPED FETA

INGREDIENTS

24	OZ	BLOCK FETA CHEESE
8	OZ	CREAM CHEESE SOFTENED
2	OZ	LIQUID FROM FETA CHEESE
2.5	OZ	LEMON JUICE
2	OZ	EXTRA VIRGIN OLIVE OIL
6	G	SALT PEPPER GARLIC (SPG)

SERVINGS:

36 OUNCES

TIME TO PREP:

10 MINUTES

COOK TIME:

0 MINUTES

DIRECTIONS

- **CRUMBLE THE FETA INTO A MIXER OR FOOD PROCESSOR.**
- **ADD THE CREAM CHEESE, SPG, LEMON JUICE, AND OLIVE OIL.**
- **BLEND UNTIL COMPLETELY SMOOTH AND CREAMY – THIS MAY TAKE A FEW MINUTES. SCRAPE DOWN THE SIDES AS NEEDED.**
- **TASTE AND ADJUST: MORE LEMON FOR BRIGHTNESS, MORE OLIVE OIL FOR RICHNESS.**
- **SPOON INTO A SHALLOW BOWL AND FINISH WITH A DRIZZLE OF OLIVE OIL, CRACKED BLACK PEPPER, AND YOUR FAVORITE GARNISH – CHILI FLAKES, FRESH HERBS, OR EVEN HOT HONEY.**

TIPS & TRICKS

- ✓ **ADD TO WARM PASTA TO CREATE A DELICIOUS DINNER ENTREE OR SIDE DISH**
- ✓ **MAKE IT INTO A LAYERED DIP WITH YOUR FAVORITE HUMMUS, OLIVES AND FRESH VEGGIES**