



Hot Honey Feta Dip

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INGREDIENTS

- 8 oz. feta (block, not crumbled)
- 1/3 cup Greek yogurt
- 1/4 cup lemon juice
- 3 Tbsp. neutral oil (safflower or vegetable)
- 2 Tbsp. hot honey (store bought or homemade)
- 1/2 tsp. salt
- 1/2 tsp. pepper



PREP TIME

5 minutes



RECIPE INFO

yields 2 cups



BAKE TIME

10 minutes

DIRECTIONS

1. Break feta block into chunks and place into a food processor along with the yogurt, lemon juice and neutral oil. Process until dip is smooth and fluffy (typically 1-2 minutes). Scrape down the sides as needed.
2. Add salt and pepper to the mixture and stir to combine.
3. Pour dip into a serving bowl and top with hot honey. Optional: add almonds and/or red pepper flakes.
4. Serve immediately with your favorite vegetable, crostini or naan.