

This Creamy Green Olive Dip Is the Tangy, Briny Appetizer

Why This Green Olive Dip Works Every Time



TIME
10 min

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INGREDIENTS

- 1 cup green olives, pitted and chopped
- 4 oz cream cheese, softened
- $\frac{1}{2}$ cup sour cream or Greek yogurt
- $\frac{1}{4}$ cup mayonnaise
- 1 clove garlic, minced
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon dried oregano (optional)
- 1 tablespoon fresh parsley, chopped (for garnish)

DIRECTIONS

1. **Blend It All Together:** In a food processor or high-speed blender, I combine the green olives, softened cream cheese, sour cream (or Greek yogurt), mayo, garlic, lemon juice, olive oil, black pepper, and oregano. I pulse until the mixture is mostly smooth with a little texture left for a rustic feel.
2. **Want it chunkier?** Just pulse a few times and leave some olive bits for bite.
3. **Taste and Adjust:** Before transferring to a bowl, I give it a taste. Sometimes I'll add a bit more lemon juice for brightness or a touch more garlic if I want it punchier.
4. **Chill for Flavor:** I spoon the dip into a serving bowl and let it chill in the fridge for about 30 minutes. This step is key-the flavors meld and the texture sets just right.
5. **Garnish and Serve:** Right before serving, I top it with a sprinkle of fresh parsley. If I'm feeling extra, I'll drizzle a little olive oil over the top and add a few sliced olives as garnish.

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