

Mediterranean Garden Layer Dip: Fresh, Flavorful & Easy Appetizer

Mediterranean Garden Layer Dip: A Sunny Burst of Flavor in Every Scoop!



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 8 oz soft cream cheese (full-fat, softened to room temperature)
- 1 tbsp fresh lemon juice
- 1 tsp dried Italian herbs (or a mix of dried oregano, basil, thyme)
- 2 garlic cloves, finely minced
- 1 cup smooth hummus (store-bought or homemade)
- $\frac{3}{4}$ cup chopped cucumber (Persian or English cucumber are best)
- $\frac{3}{4}$ cup diced tomatoes (Roma or cherry tomatoes work well)
- $\frac{1}{2}$ cup chopped pitted olives (preferably dark, like Kalamata or black olives)
- $\frac{1}{2}$ cup crumbled white cheese (like feta cheese)
- ... cup sliced green onions or chives

Swaps and Notes:

Cream Cheese: Ensure your cream cheese is softened to room temperature for the smoothest base layer.

Hummus: Use a good quality smooth hummus. Roasted red pepper hummus would also be a delicious twist.

Cucumber & Tomatoes: Choose firm, fresh vegetables. Dicing them small ensures a good mix of flavors in every scoop.

Olives: Kalamata olives are highly recommended for their briny, intense flavor. Black olives offer a milder taste.

White Cheese: Feta is classic for its salty, tangy crumble. Goat cheese could also be used for a

creamier, milder tang.

Herbs: Freshly minced garlic and fresh lemon juice make a difference. Dried Italian herbs are convenient, but fresh oregano and basil would be even more vibrant.

Garnish: Green onions or chives add a fresh oniony bite and a pop of color.

Serving Dish: A clear, shallow serving dish or pie plate works best to showcase the beautiful layers.

Instructions:

Prepare Cream Cheese Base: In a small mixing bowl, combine the soft cream cheese (ensure it's at room temperature), fresh lemon juice, dried Italian herbs, and finely minced garlic. Blend it all together with a spoon or spatula until you achieve a creamy and smooth consistency.

Spread Cream Cheese Layer: Spread this creamy herb-garlic cream cheese mixture evenly onto the base of your chosen serving dish or shallow bowl. This forms the foundation of your dip.

Layer Hummus: Gently spoon and spread the smooth hummus on top of the cream cheese blend, being careful not to disturb the layer beneath.

Add Veggies & Olives: Evenly sprinkle the chopped cucumber, diced tomatoes, and chopped pitted olives over the hummus layer. These fresh ingredients add crunch, color, and classic Mediterranean flavors.

Final Cheese & Onion Layer: Add the crumbled white cheese (feta) and sliced green onions or chives as your final, vibrant layer on top.

Chill Before Serving: Cover the serving dish with plastic wrap and chill in the refrigerator for at least 30 minutes before serving. This allows the flavors to meld and ensures the dip is wonderfully refreshing.

Serve: When ready to serve, present your beautifully layered dip with your choice of dippers: pita wedges, fresh veggie sticks (like carrots, celery, bell peppers), or flatbread chips.

Tips for Success:

Room Temperature Cream Cheese: This is essential for a smooth, lump-free cream cheese layer that spreads easily.

Dry Your Veggies: Pat chopped cucumber and diced tomatoes dry with paper towels to prevent the dip from becoming watery.

Layer Gently: When adding layers, especially the hummus and vegetables, spoon them on gently to maintain distinct, pretty layers.

Chill Time: Don't skip the chilling step! It allows the flavors to meld and the dip to firm up, making it easier to scoop.

Fresh Garlic & Herbs: While dried herbs work, fresh garlic and fresh herbs (if using) will always elevate the flavor.

Customize: Feel free to add other Mediterranean favorites like roasted red peppers, artichoke hearts (chopped), or sun-dried tomatoes.

Serving Suggestions and Pairings:

DIRECTIONS

1. Assembling this : Mediterranean Garden Layer Dip is all about layering fresh ingredients for maximum visual and taste appeal!
2. Prepare : Cream Cheese Base: In a small mixing bowl, combine the soft cream cheese (ensure it's at room temperature), fresh lemon juice, dried Italian herbs, and finely minced garlic. Blend it all together with a spoon or spatula until you achieve a creamy and smooth consistency.
3. Spread : Cream Cheese Layer: Spread this creamy herb-garlic cream cheese mixture evenly onto the base of your chosen serving dish or shallow bowl. This forms the foundation of your dip.
4. Layer : Hummus: Gently spoon and spread the smooth hummus on top of the cream cheese blend, being careful not to disturb the layer beneath.
5. Add : Veggies & Olives: Evenly sprinkle the chopped cucumber, diced tomatoes, and chopped pitted olives over the hummus layer. These fresh ingredients add crunch, color, and classic Mediterranean flavors.
6. Final : Cheese & Onion Layer: Add the crumbled white cheese (feta) and sliced green onions or chives as your final, vibrant layer on top.
7. Chill : Before Serving: Cover the serving dish with plastic wrap and chill in the refrigerator for at least 30 minutes before serving. This allows the flavors to meld and ensures the dip is wonderfully refreshing.
8. Serve: When ready to serve, present your beautifully layered dip with your choice of dippers: pita wedges, fresh veggie sticks (like carrots, celery, bell

peppers), or flatbread chips.

9. **Tips for Success: Room Temperature Cream Cheese:** This is essential for a smooth, lump-free cream cheese layer that spreads easily.
10. **Dry : Your Veggies:** Pat chopped cucumber and diced tomatoes dry with paper towels to prevent the dip from becoming watery.
11. **Layer : Gently:** When adding layers, especially the hummus and vegetables, spoon them on gently to maintain distinct, pretty layers.
12. **Chill : Time:** Don't skip the chilling step! It allows the flavors to meld and the dip to firm up, making it easier to scoop.
13. **Fresh : Garlic & Herbs:** While dried herbs work, fresh garlic and fresh herbs (if using) will always elevate the flavor.
14. **Customize:** Feel free to add other Mediterranean favorites like roasted red peppers, artichoke hearts (chopped), or sun-dried tomatoes.
15. **Serving Suggestions and Pairings:** This Mediterranean Garden Layer Dip is a standout appetizer that's perfect for a variety of occasions in Marion, South Carolina, and beyond! It's fantastic for summer potlucks, pool parties, casual backyard get-togethers, picnics, or as a light and refreshing addition to a snack board. It pairs wonderfully with a crisp white wine, sparkling water with lemon, or even a chilled ros . For other delightful appetizers that are perfect for sharing, consider my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#) or my beloved [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).
16. **Storage and Leftover Tips:** This dip is best enjoyed fresh. Store any leftovers tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 2-3 days. The vegetables might release some liquid over time, but the flavors will still be good. You can gently stir it before serving if needed. Freezing is not recommended for this dip.
17. **More Recipes You Will Love:** If you loved the fresh, vibrant flavors and easy preparation of this Mediterranean-inspired dip, here are a few more fantastic savory recipes that I think you'll absolutely love:
18. For another crowd-pleasing, cheesy dip, check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
19. If you love hot, gooey cheese in a creative way, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.
20. And for a fresh, light, and tangy chicken salad that's perfect for summer lunches, don't miss my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).
21. **Final Thoughts:** This Mediterranean Garden Layer Dip is a testament to how simple, fresh ingredients can create an appetizer that's both beautiful and incredibly delicious. It's quick to assemble, packed with flavor, and perfect for bringing a taste of the sunny Mediterranean to your table. Give it a try, and

watch it disappear!

22. What's your favorite layered dip for summer entertaining? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Cream Cheese: Ensure your cream cheese is softened to room temperature for the smoothest base layer.

Hummus: Use a good quality smooth hummus.

Roasted red pepper hummus would also be a delicious twist.

Cucumber & Tomatoes: Choose firm, fresh vegetables.

TIPS FOR SUCCESS

Room Temperature Cream Cheese: This is essential for a smooth, lump-free cream cheese layer that spreads easily.

Dry Your Veggies: Pat chopped cucumber and diced tomatoes dry with paper towels to prevent the dip from becoming watery.

Layer Gently: When adding layers, especially the hummus and vegetables, spoon them on gently to maintain distinct, pretty layers.

Chill Time: Don't skip the chilling step!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mediterranean-garden-layer-dip-fresh-flavorful-easy-appetizer/>