

Easy Whipped Feta with Warm Pita - A Simple Party Snack

Warm Pita with Whipped Feta Board

TIME
15 min

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INGREDIENTS

For the Whipped Feta:

1 cup feta cheese, crumbled $\frac{1}{2}$ cup Greek yogurt 2
tbsp olive oil 1 garlic clove, minced 1 tsp lemon
zest 1 tbsp lemon juice 1 tbsp honey (optional)

For the Board:

4 pita breads, warmed and cut into wedges Cherry
tomatoes Olives Cucumber slices 2 tbsp fresh
parsley, chopped Ingredient

DIRECTIONS

1. Step-by-: Step Instructions
2. Warm the : Pita
3. Warm the pita breads in the oven or a skillet for a few minutes until soft and slightly toasted.
4. Cut them into wedges for easy dipping.
5. Make the : Whipped Feta
6. In a food processor combine:
7. feta cheese
8. Greek yogurt
9. minced garlic
10. lemon zest
11. lemon juice
12. Blend until smooth and creamy.
13. Stop occasionally to scrape down the sides to ensure everything mixes evenly.
14. Adjust the : Flavor
15. Taste the whipped feta and add honey if desired. This adds a subtle sweetness that balances the salty feta and bright lemon.
16. Blend briefly again to combine.
17. Assemble the : Board
18. Transfer the whipped feta to a shallow bowl or spread it onto a serving plate.
19. Drizzle a little extra olive oil over the top.
20. Arrange warm pita wedges, cherry tomatoes, olives, and cucumber slices around the dip.
21. Garnish and : Serve
22. Sprinkle freshly chopped parsley over the whipped feta.
23. Serve immediately while the pita is still warm.
24. Tips for the : Best Whipped Feta
25. A few simple tips will make this dip even better.

SWAPS & NOTES

One of the best things about this appetizer is how flexible it is.

Warm the Pita Warm the pita breads in the oven or a skillet for a few minutes until soft and slightly toasted.

Cut them into wedges for easy dipping. 2.

Make the Whipped Feta In a food processor combine: feta cheese Greek yogurt olive oil minced garlic lemon zest lemon juice Blend until smooth and creamy.

