



Chef's Shoppe
GOURMET KITCHEN • POPCORN • CANDY STORE

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Greek Party Dip

Prep Time: 15 minutes - Cook Time: 15 minutes - Total Time: 30 minutes

Yield: Serves 4-6

This Mediterranean inspired dip is beautiful and delicious! You will find yourself making it for every party or as a simple weeknight snack. Add some ground burger or lamb and make it a meal.

Ingredients:

½ English Cucumber, diced small
1 cup Greek Yogurt
1 clove garlic, minced
½ teaspoon **Olivelle** Citrus Dill Sea Salt
2 tablespoons **Olivelle** Cucumber Balsamic Vinegar
2 tablespoons Feta Cheese, crumbled
2-3 pieces Pita or Naan Bread
1-2 cups Cherry Tomatoes, quartered
½ English Cucumber, cut into small bite-sized pieces
½ teaspoon **Olivelle** Citrus Dill Sea Salt
1 tablespoon Olive Oil, **Olivelle** Sicilian Lemon
Kalamata Olives

Instructions:

1. In a medium size bowl, combine the diced cucumbers, Greek yogurt, minced garlic, citrus dill sea salt, vinegar, and feta cheese. Taste for seasoning. Refrigerate until ready to serve.
2. Preheat the oven to 400°F.
3. Cut the flat bread into triangles and arrange on a baking sheet. Bake until perfectly toasted, 12-15 minutes.
4. Arrange the tomatoes, cucumber, and flat bread on a platter centered around the cucumber dill yogurt dip. Finish with a sprinkle of Citrus Dill sea salt and a drizzle of olive oil. Garnish with olives.
5. Use the flat bread points for scooping and dipping. Enjoy!