Garden Chef Creamy Feta Herb Dip (serves 12)

8 oz feta cheese crumbles (or goat cheese or blue cheese)
4 oz cream cheese, at room temperature
1/2 cup sour cream
1/2 cup mayonnaise
1 T fresh lemon juice
2 garlic cloves, minced
1/2 tsp black pepper
½ tsp sea salt
1 1/2 T chopped fresh flat-leaf parsley
1 1/2 T chopped fresh dill
2 1/2 tsp chopped fresh thyme
1/2 tsp paprika
1 T good extra-virgin olive oil
Crudités and pita chips, for serving

Place feta crumbles in a food processor. Add cream cheese, sour cream, mayonnaise, lemon juice, garlic, salt and pepper. Combine until creamy. Remove from processor and place in a bowl. Fold in the herbs. Divide dip into serving bowls. Drizzle each bowl with extra virgin olive oil. Sprinkle the paprika on top. Serve with a variety of fresh vegetables such as carrots, celery, broccoli, cherry tomatoes (select your favorites) and pita chips.

Garden Chef Amanda Dew Manning