

Whipped Feta Dip with Fresh Garden Herbs

2 cloves garlic, peeled
1 ½ cups feta cheese, crumbled
½ cup plain, whole-milk Greek yogurt
1 T fresh oregano, chopped
5 fresh basil leaves, chopped
1 T fresh chives, chopped
2 T extra-virgin olive oil
1/2 lemon, zested and juiced
¼ tsp sea salt
Fresh cracked pepper, to taste
pinch of red chili flake (optional)

In a food processor, mince the garlic cloves. Add the feta and yogurt to the food processor and blend. Add the herbs, olive oil, lemon zest and juice, sea salt, pepper and chili flakes to the food processor and blend until everything is well combined. Serve immediately or chill for an hour before serving. Add a drizzle of olive oil to serve with your favorite flatbread or fresh veggies.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN