

Roasted Red Pepper Feta Dip

If you like feta & who doesn't, you'll like it, even more, whizzed up with garlic, roasted red peppers and Greek yoghurt.

This dip will pretty much go with anything but I can eat it just on its own with some flatbreads.

So if you're missing travelling to the Greek Isles go give this recipe a go and get an authentic taste of the med at home.



Serves: 4

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 5 minutes

Ingredients

- 200 g block of feta.
- 2 roasted red peppers from a jar.
- 1 tbsp of the roasted red pepper oil from the jar.
- 5 garlic cloves, crushed.
- 1 tbsp of runny honey.
- 2 tbsps of natural Greek yoghurt.



Find this recipe on
page 168 of [my book](#).

Method

- Simply place all the ingredients into a food processor, season and give it a good whizz till you reach a consistency you're happy with. I like it quite smooth but you can go as lumpy or smooth as you like.
- To serve, pour out into a bowl, add a few slices of roasted peppers, a drizzle of extra-virgin olive oil and honey and enjoy with lots of flatbreads for mopping up.