

Olive & Feta Dip with Honey Drizzle

WITH TEXAS HILL COUNTRY TERRA VERDE OLIVE OIL



Ingredients

- 2 cups of pitted olives
- ½ cup Terra Verde Extra Virgin Olive Oil
- 4 cloves of garlic, peeled
- ½ cup sun-dried tomatoes
- 1 shallot peeled and cut into quarters
- 2 sprigs of fresh thyme
- 2 sprigs of fresh oregano
- ½ lemon sliced
- ¼ tsp chili flakes
- 1 block of feta, 8 oz
- 3 oz cream cheese (room temp)
- 2-3 tablespoons of honey
- Black pepper, to taste



Notes

Directions

1. Preheat the oven to 450°. Combine the olives, Olive Oil, garlic, shallots, lemons, herbs, and red pepper flakes in a baking dish. Bake for about 25 mins until the garlic turns golden brown, and the oil is sizzling.
2. Place the cream cheese and feta in a food processor and blend until the cheese is smooth.
3. Spoon the whipped feta into a serving dish and top with the warm olive mixture.
4. Add a drizzle of honey to the top and sprinkle with black pepper.
5. We recommend serving this creamy olive feta dip with warm crusty bread or crostini to dip.