

# Whipped Honey Feta Dip

WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL



## Ingredients

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- 4 oz Feta Crumbles
- 4 oz Cream Cheese
- ½ tsp Minced Garlic
- 1 Tbsp Sola Stella EVOO
- Fresh Basil, to taste
- ¼ cup Honey
- 1 Tsp Chopped Pistachios
- ¼ cup of Olives halved
- Salt and Pepper to taste
- Red Pepper flakes to taste



## Notes

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## Directions

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1. Some of your ingredients will need a little prepping. Start by mincing your garlic, halving your olives, and chopping your pistachios. Set aside to use later.
2. In a food processor, combine feta and cream cheese, and drizzle in Olive Oil. Combine cheese till smooth, and move into a mixing bowl.
3. Fold the garlic & basil into the whipped cheese, then season with salt and pepper.
4. Move cheese mixture into a small serving bowl & top with honey, pistachios, olives, red pepper flakes, and more olive oil.
5. Your delicious whipped honey feta dip is ready to serve! We recommend serving with warm bread, or fresh veggies to dip.