

Our State eats

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Warm Feta & Red Pepper Dip

Yield: 12 servings.

- 1 (12-ounce) jar Mt. Olive roasted whole red peppers, drained
- 8 ounces cream cheese, softened
- 2 cloves garlic, minced
- ¼ cup fresh basil, chopped
- 1 teaspoon dried oregano
- ½ teaspoon freshly cracked black pepper
- 2 (8-ounce) blocks feta, crumbled
- 2 tablespoons good-quality olive oil
- Juice from ½ lemon
- Crackers, bread, or sliced vegetables (for serving)

Preheat oven to 400°. Place roasted peppers on a paper towel to remove excess liquid. Roughly chop peppers and place in a mixing bowl. Add cream cheese, garlic, basil, oregano, and black pepper. Stir until well combined. Fold feta into cream cheese mixture.

Spoon cheese mixture into an oven-safe baking dish. Bake for approximately 20 minutes or until cheese is bubbling around the edges. Remove from oven and let sit for 5 minutes. Drizzle olive oil and fresh lemon juice on top just before serving. Serve with crackers, crusty bread, and/or vegetable crudités.



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