

WHIPPED FETA DIP WITH HOMEMADE PITA CHIPS



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This velvety smooth feta dip comes together in minutes! It pairs perfectly with veggies and homemade pita chips for a snack or appetizer.

Ingredients

For the feta dip:

- 2/3 cup (about 100 g) block feta cheese
- ½ cup (125 mL) plain Greek yogurt
- Juice of half a lemon
- 1 tbsp (15 mL) extra virgin olive oil, plus extra for drizzling
- ¼ tsp (1 mL) garlic powder
- Pinch of salt and pepper

For the pita chips:

- One large pita bread with pocket
- 2 tbsp (30 mL) extra virgin olive oil

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- Dash of garlic powder, salt and pepper

Preparation

For the feta dip:

1. In a food processor or a blender, combine the feta cheese and yogurt together.
2. Blend until smooth.
3. Add the lemon juice, olive oil, and seasoning.
4. Continue to blend until smooth and velvety.
5. Transfer the whipped feta dip into a serving bowl.
6. When ready to serve, drizzle with extra olive oil and a sprinkle of pepper or lemon zest if desired. Serve at room temperature or chilled.

Note: The dip can be stored in an airtight container in the fridge for up to three days.

For the pita chips:

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1. To make the pita chips, preheat the oven to 375°F (190°C).
2. Cut the pita along the seam, opening it to make two pita rounds.
3. Using kitchen scissors, cut each round into 12 triangles, for a total of 24 wedges.
4. Place the wedges on a baking sheet and lightly brush each piece with olive oil.
5. Sprinkle with a pinch of garlic powder, salt and pepper.
6. Bake in the oven for five minutes, or until crispy and golden in colour.
7. Serve the pita chips with veggies and the feta dip.

Note: Did you know feta cheese can be made with sheep, goat, and cows' milk? Whichever you choose, make sure to use block feta cheese (not already crumbled feta cheese). The consistency of the dip will be smoother when using the block feta cheese.