

RECIPE | TOMATOES

CLOUD 9[®] WHIPPED FETA DIP



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CLOUD 9[®] WHIPPED FETA DIP



35 min

15 min | **20 min**
PREP. | COOKING



6



easy

INGREDIENTS

3 dry pints Pure Flavor[®] Cloud 9[®] Bite-Sized Fruity Tomatoes
2 cloves garlic, minced
8 oz feta cheese, crumbled
6 oz cream cheese
¼ cup plain Greek yogurt
4 tbsp olive oil, divided

1 ½ tbsp lemon juice
1 tbsp honey
Salt and pepper, to taste
Dried oregano, for garnish
Balsamic glaze, for garnish
Baguette, sliced & toasted

DIRECTIONS

- 1** Preheat oven to 375°F. Spread tomatoes evenly on a baking sheet. Coat with 2 tablespoons of olive oil, salt & pepper to taste, and bake for 20 minutes. Set aside to cool.
- 2** Combine feta cheese, cream cheese, garlic, Greek yogurt, & lemon juice in a food processor. Pulse until well combined.
- 3** Add olive oil & honey and continue to blend. Once a smooth consistency is reached, mix in half of the roasted tomatoes by hand.

- 4** Transfer the cooled dip into a large bowl, drizzle with balsamic glaze & garnish with dried oregano. Serve with toasted baguette slices and garnish with remaining roasted tomatoes.

Pro tip: For optimal flavor, refrigerate for an hour before serving.