



RECIPE | TOMATOES

# CLOUD 9<sup>®</sup> WHIPPED FETA DIP



35 min

15 min  
PREP.

20 min  
COOKING



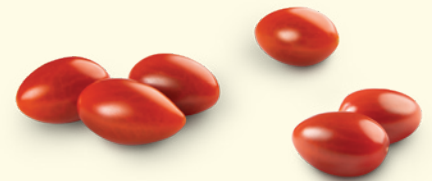
6



easy

## INGREDIENTS

- 3 dry pints Pure Flavor<sup>®</sup> Cloud 9<sup>®</sup> 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
- 1½ 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.

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