



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### GARLIC FETA DIP

4 ounces cream cheese, at room temperature

6 ounces crumbled Feta cheese

1/3 cup plain Greek yogurt

2-3 cloves garlic

1 pinch dried dill

1 teaspoon dried oregano

1 tablespoon lemon juice

#### **Optional Garnishes:**

1 Roma tomato, diced

Fresh Basil

Freshly cracked black pepper

1. Blend the softened cream cheese in a food processor until it's smooth.
2. Add the feta, Greek yogurt, garlic, dill, oregano and lemon juice. Blend until well combined.
3. Serve immediately or store in an air-tight container in the fridge until ready to serve.
4. *To serve warm:* Transfer to a baking dish. Cover and bake at 350 degrees F for 25 minutes.
5. *For serving:* Serve with toasted Naan bread, crackers, pita chips, pretzels, French bread or veggies.

#### **Notes:**

Substitute for Greek yogurt: Sour cream, mayo or cottage cheese. (If you use cottage cheese, the consistency will be different, but it will have great flavor.)