



# Whipped Feta & Olive Dip

“I love elevating simple ingredients into something worthy of serving at dinner parties and casual gatherings. This dip comes together in almost no time and is as beautiful to present as it is delicious.”

- Shea McGee

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| <ul style="list-style-type: none"><li>▪ 8 oz feta cheese</li><li>▪ 1 cup whole milk Greek Yogurt</li><li>▪ 1 tsp Diamond Crystal kosher salt</li><li>▪ 1 lemon</li><li>▪ 1 ¼ mixed, pitted olives (like kalamata and castleveltrano)</li></ul> | <ul style="list-style-type: none"><li>▪ ⅔ cup loosely packed mint</li><li>▪ ⅓ cup raw shelled pistachios</li><li>▪ 2 tbsp capers</li><li>▪ ¼ cup extra-virgin olive oil</li><li>▪ Kettle - cooked potato chips and cucumbers, for serving</li></ul> |
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- 01 Add the feta cheese, Greek yogurt, salt, and zest of the lemon to a food processor. Process until completely smooth and velvety—about 3 minutes. Dollop the whipped feta mixture all over a platter or plate, spreading to create swirls across the platter with the back of a spoon. Set aside.
- 02 Roughly chop the mixed olives and pistachios and mince the mint, then transfer them to a small bowl. Add the capers and olive oil, mixing to combine. Spoon the olive mixture all over the top of the whipped feta, then serve alongside kettle-cooked potato chips and slices of cucumber.