

[Stella Cadente](#)

Greek Roasted Pepper & Feta Dip

Posted by Administrator on March 19, 2012 in [Fruits & Vegetables](#)

- ¼ cup Stella Cadente extra virgin olive oil
- 2 cloves garlic, chopped
- ½ teaspoon red pepper flakes
- 2 cups crumbled feta cheese (about 1 pound)
- 3 or 4 bottled picked red bell peppers (drained and cut into 1 pieces)

In a small skillet over medium heat, warm the olive oil. Add the garlic and cook until it starts to turn translucent, 1 to 2 minutes. Sprinkle in the pepper flakes and cook for 30 seconds longer. Remove from the heat.

Place the garlic mixture in a food processor and add the feta and drained peppers. Pulse until smooth, stopping to scrape down the sides of the bowl every now and again. Transfer to a bowl and cover and store in the fridge for at least 1 hour before serving. The texture will thicken slightly and the flavors will deepen.

Serve as directed in the introduction (as a dip with breadsticks or slices of red/yellow bell peppers on toasted biscuits).

Recipe courtesy of Olive Oil from Tree to Table by Peggy Knickerbocker

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