Greek Feta Cheese Dip

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Servings: 8

(2 teaspoons) zest of one lemon
(2 tablespoons) juice of one lemon
3 tablespoons fresh dill, minced
1 medium cucumber, peeled and diced small
1/3 cup sliced black olives, diced small
6 pepperoncini (or banana) peppers, diced small
8 ounces cream cheese
3/4 cup plain Greek yogurt
1/4 cup olive oil
2 cloves garlic
3 tablespoons diced pimientos
1/2 cup crumbled feta cheese
1/2 teaspoon crushed red pepper (optional)
1 bag (10.25 ounce) baked pita chips

Preparation Time: 10 minutes

In the bowl of a food processor, place the lemon zest, lemon juice, cream cheese , yogurt, 1/4 cup of oil and the garlic. Pulse until smooth and blended. Transfer the dip to a medium serving bowl.

Fold in the olives, pepperoncini, diced pimientos, feta and red pepper, if desired, until blended.

Drizzle with olive oil. Top with chopped cucumber.

Serve with pita chips.

Per Serving (excluding unknown items): 196 Calories; 19g Fat (86.8% calories from fat); 4g Protein; 3g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 237mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.