

Feta and Herb Dip

Equipment needed –

Food processor, juicer, garlic crusher, measuring spoons, measuring cup, medium bowl, salad spinner, small knives, chopping boards, glad wrap, 3 small serving bowls

Ingredients from the Garden –

- 1 clove of garlic crushed
- 1 lemon juiced
- 2 tablespoons of dill, chopped
- 2 tablespoons of mint, chopped

Ingredients from the Pantry –

- 250 grams of feta cheese chopped
- ¼ cup of olive oil

What to do –

1. Chop feta roughly, than place in a food processor.
2. Peel and crush the clove of garlic and place in the food processor.
3. Measure out ¼ cup of olive oil and add to the food processor.
4. Juice the lemon then add 2 tablespoons of the lemon juice into the food processor. Process until smooth. Transfer to a medium sized bowl.
5. Wash, spin and pick the mint leaves and finely chop. Add to the bowl with the feta cheese.
6. Wash spin and pick the dill then finely chop. Add to the bowl with the feta cheese.
7. Stir in the herbs, than season with salt and pepper.
8. Cover with glad wrap, and place in the fridge until ready to serve.
9. Divide the dip amongst 3 small serving bowls.

Serves –

- 28 students.