

# Feta Herb Dip

Recipe By *Sina Mizrahi*



Cooking and Prep:  15  
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Serves:  6

Contains:  

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot,  
Chanukah, Nine Days

**Source:** Relish by Binah  
Magazine

This creamy milchig spread is wonderfully tangy and versatile. Serve it on toast as a sophisticated substitute for cream cheese, or as a dip with pita chips or cut-up vegetables.

## Ingredients (6)

### Main ingredients

- 8 oz feta cheese, softened at room temperature for 1 hour
- 4 oz sour cream
- 1 tablespoon lemon zest
- 1 tablespoon chopped dill or 3 cubes **Dorot Gardens Frozen Dill**
- 1 tablespoon chopped roasted walnuts, as a garnish



Gefen Olive Oil, as a garnish

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## Start Cooking

For the dip

1. Using a food processor fitted with the S-blade, process the feta, sour cream, lemon zest, and dill. Transfer to a bowl, then drizzle with olive oil and garnish with walnuts.
2. Transfer to an airtight container and store refrigerated for up to 1 week.