

Baked Hummus

Ingredients:

- 2 cups of plain hummus
- 1 - 1/2 cups of Feta cheese, crumbled
- 1/2 cup Kalamata olives, chopped
- 1/2 cup fresh tomato, chopped

Directions:

1. Preheat oven to 350 degrees
2. Spread plain hummus in an 8" baking dish
3. Spread Feta over the hummus
4. In a separate bowl, gently fold the olives and tomatoes
5. Spread olive/tomato blend over Feta
6. Bake 20-30 minutes until Feta barely browns
7. Serve with veggies or chips

This dip is hearty and delicious. Leftovers warm up nicely too!

Bon Appétit!

