

Egyptian Feta Spread

- 8 oz Feta Cheese
- 2 T extra virgin olive oil
- 2 T lemon juice
- 1/4 cup chopped green onions
- 2 T fresh chopped parsley (or parsley and mint mixed)
- 1/3 cup chopped tomatoes
- 6 pita breads, lightly toasted
- extra olive oil and chopped tomatoes for serving



INSTRUCTIONS

1. Mash the feta with a fork until crumbly.
2. Stir in the olive oil and lemon juice and beat until creamy.
3. Fold in herbs and tomatoes.
4. Serve with pita bread and topped with additional oil and tomatoes.

Source: <http://www.cookingwithcarlee.com/2017/06/egyptian-feta-spread-for.html>