

# Tomato Bruschetta Bake



## INGREDIENTS

- 2 pints grape tomatoes, halved or quartered
- 1 small container feta cheese ( Herb flavored is good)
- 1/4 C olive oil
- Crush 3 garlic cloves and put in olive oil to steep
- Fresh parsley- chopped or dried

## DIRECTIONS

Mix together in pie plate, or some type of over proof serving dish.

Bake at 325 degrees for 20-25 minutes.

Serve hot with sliced baguette, or triscuits/crackers.

It's a no brainer, crowd pleaser.

**Enjoy!**

# Cucumber Bites



## INGREDIENTS

- 1 (8 ounce) block feta cheese- crumbled
- 1/2 lemon- juice and zest
- 1 tablespoon honey
- 1-2 sprigs fresh dill plus more for garnish (swap out dill for basil, parsley, or chives)
- 1/4 teaspoon pepper
- 1/4 cup olive oil
- 2 large English cucumbers- cut into 1/2 inch slices

### Tips:

- Add crunchy toppings- nuts/ seeds
- Add roasted chickpeas, sun-dried tomatoes or olives
- Add some spice- garlic or sprinkle pepper flakes

## DIRECTIONS

In the bowl of a food processor, combine feta, lemon juice and zest, honey, and dill. Pulse 4-5 times, then with the machine running constantly, stream in the olive oil and mix until completely smooth.

Place a generous dollop of whipped feta on each cucumber slice. Garnish with fresh dill and serve.

### Storage:

If possible, store the whipped feta separately from the cucumber slices to prevent them from becoming soggy.

Serve it as a dip instead by placing whipped feta in small serving bowl, garnish with fresh dill, and surround with cucumbers.