

JASMIN QUEEN'S

9 Layer Greek Dip

SERVES: 6

GREEK DIP:

1 (8 oz) carton of hummus
1 cup tzatziki sauce
1/2 cup green bell pepper, chopped
1/2 cup red bell pepper, chopped
1/2 cup English cucumber, diced
1 (14 oz) can chopped artichoke hearts
1/2 cup kalamata olives
1/4 cup chopped pepperoncini
1 cup crumbled feta cheese
salt and pepper, to taste

PITA CHIPS:

3 pita loaves, sliced in half and cut into triangles
1 tbsp olive oil
1 tsp garlic powder

TZATZIKI SAUCE:

1/2 cup Greek yogurt
1/2 cup cucumber, peeled, seeded, and grated
4 tsp lemon juice
1 garlic clove, minced



1. Preheat the oven to 350°F.
2. Brush the pita triangles with olive oil and sprinkle with garlic powder. Bake for 7 minutes or until golden brown.
3. Combine the ingredients for the tzatziki sauce; set aside.
4. To assemble the dip, layer the first 6 ingredients in a vessel (I used a 9-inch deep-dish pie pan). Top with olives, pepperoncini slices, feta cheese, and salt and pepper.
5. Refrigerate until ready to serve.

Chef Note:

1. This dish can be prepared in advance. To save time, buy premade tzatziki sauce and bagged pita chips