

# Creamy Jalapeño Feta Dip

## Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 2 bricks of Feta cheese, 8 oz
- 3 jalapeño peppers
- 1/4 cup + 2 tsp olive oil
- 1 bulb garlic
- Lemon juice and zest from half of a lemon
- Salt
- Pepper

## How to make it

1. Preheat oven to 400°F.
2. Chop the top off the garlic bulb and drizzle it with a tsp of olive oil.
3. Wrap it in foil and bake for 25-30 minutes, or until garlic is golden.
4. Drizzle the jalapeños with olive oil and sprinkle with salt and pepper.
5. Bake them in the oven with the garlic until charred.
6. Remove both from oven and let cool.
7. Once jalapeños are cooled, remove skins, cut them in half and remove the seeds. Dice them up into small pieces.
8. In a large bowl, crumble the Feta (pre-crumbled Feta works too).
9. Mix in the chopped jalapeño, zest of half a lemon and juice of half a lemon.
10. Squeeze the roasted garlic out of the bulb into the feta.
11. Add 1/4 cup olive oil and mix to your liking of more of a dip or a spread.
12. Season to your taste.



PREP  
TIME  
20 min



COOK  
TIME  
35 min



TOTAL  
TIME  
55 min



SERVINGS  
8-10

## Made with



Stacy's® Fire Roasted Jalapeño Pita Chips

13. Serve with Stacy's® Fire Roasted Jalapeño Pita Chips.