



Zesty Layered Hummus Dip

Prep: 20 minutes • Serves: 18

- 1 container (10 ounces) classic hummus
- ½ cup drained and coarsely chopped pitted kalamata olives
- 2 Roma tomatoes, chopped (about 1 cup)
- 1 cup crumbled feta cheese
- ⅓ cup sliced pepperoncini
- ½ small red onion, finely chopped (about ½ cup)
- 2 tablespoons coarsely chopped fresh dill
- 1½ tablespoons extra virgin olive oil

1. In 2-quart serving dish or pie plate, layer hummus, olives, tomatoes, cheese, pepperoncini, onion and dill; drizzle with oil. Serve with pita bread, crackers and/or carrot and cucumber sticks. Makes about 4½ cups.

*Approximate nutritional values per serving (¼ cup):
78 Calories, 6g Fat (2g Saturated), 7mg Cholesterol,
256mg Sodium, 4g Carbohydrates, 1g Fiber, 2g Protein*

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Dip can be prepared, covered and refrigerated up to 4 hours. Drizzle with oil just before serving.