

# GREEK 7-LAYER DIP

## Ingredients

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|---|---|
| 2 cups hummus   | 1 1/2 cups crumbled feta cheese   |
| One 16-ounce jar roasted red peppers, drained & roughly chopped | 1 pint yellow cherry tomatoes, quartered  |
| 2 cups store-bought tzatziki                                    | Juice of 1 lemon  |
| 2 English cucumbers, seeded and medium-diced                    | 1/4 cup minced fresh parsley  |
| 1 1/2 cups sliced mixed kalamata & Castelvetrano olives         | 4 soft pita breads, cut into wedges   |
|   | Assorted raw vegetables:<br>Mini sweet peppers, sliced<br>radishes, carrot sticks, etc. |

## Directions

1. In a small baking dish, spread the hummus in an even layer.
2. Sprinkle on the roasted red peppers, spreading them out to completely cover the hummus.
3. Spread the tzatziki all over the peppers.
4. Spread the diced cucumbers over the pepper layer.
5. Spread the olive mix, then the crumbled feta cheese, and then the quartered tomatoes.
6. Squeeze the lemon juice over the top and then finish by adding the minced parsley.
7. Serve the dip immediately with pita wedges and/or raw veggies; or cover it with plastic wrap and let chill for a few hours.

Serves 8 to 12

Source: *The Pioneer Woman Cooks Super Easy* (Drummond)