

## *Roasted Garlic Whipped Feta*

Serves: about 1 ½ cups      Print

### *Ingredients:*

2 heads garlic  
8 oz feta  
4 oz cream cheese, softened  
1 ½ tbsp lemon juice  
2 tbsp olive oil, plus more for drizzling  
salt and pepper, to taste  
aleppo pepper or paprika for garnish, optional

### *Directions:*

1. Roast the Garlic: Preheat oven to 400 degrees. Cut the heads of garlic horizontally, about halfway from the top, to expose the cloves of garlic. Place cut garlic heads on a sheet of aluminum foil. Drizzle olive oil slowly over the garlic covering the entire top surface (less than 1 tbsp). Season each with a pinch of salt and pepper. Wrap foil around the garlic to create a closed pouch, and place on a baking sheet. Roast for 45 mins. When finished, let cool for a few minutes before carefully opening the foil. When cool enough to touch, squeeze out the roasted garlic cloves into a food processor.
2. To the food processor with the roasted garlic, add feta, cream cheese, lemon juice, and 2 tbsp olive oil. Process until smooth and creamy. Taste for seasoning, and add a small pinch of salt and pepper, to taste. Process again for a quick second to incorporate the seasonings.
3. Transfer dip to a serving bowl. Take the back of your spoon to make a swirl pattern in the dip, and drizzle olive oil in the swirl, if desired. Sprinkle dip with a pinch of aleppo pepper or paprika, if desired. Serve with bread, crackers, and/or veggies!

### *Recipe notes:*

\*I served my dip with a little veggie salad on the side. I took about a cup of diced cucumber, a cup of halved grape tomatoes, ½ of a small sliced shallot, 1 tsp chopped fresh dill, and salt and pepper to taste. It's delicious!

\*This dip is so versatile! You can serve it with toast or crackers. You can use it as a spread in a greek style wrap. I even like to schmear it on some toast and top it with sliced avocado and a poached egg. This is WAY more than just a dip!

\*Aleppo pepper is a sweet peppery spice that I get online. Paprika would be a fine substitute, as well. You can serve without the garnish, but it adds a nice pop of color.

\*You might think you should add salt to this dip since feta is naturally salty, but a little pinch at the end really helps to accentuate the flavors.