Whipped Feta Dip

Ingredients

4 oz Feta (block, drained)
6 T Greek Yogurt
1/2 Lemon (zested)
1/2 t Red Pepper Flakes
1 T Mint (chopped)
1 T Parsley (chopped)
1 T Olive Oil
1 1/2 T Pine Nuts (toasted)

Instructions

1.In the bowl of a large food processor fitted with a blade, combine the feta, Greek yogurt and lemon zest. Blend, and while the processor is running, drizzle olive oil through the top opening, until the feta is whipped to a smooth mixture.
2.Transfer the whipped feta to a serving plate. With the back of your spoon, smooth the top of the feta, making an indentation in the middle (or a â€œwellâ€•). Pour a bit of olive oil all over the feta, then top with red pepper, fresh herbs, and nuts. Serve with pita chips or pita wedges.