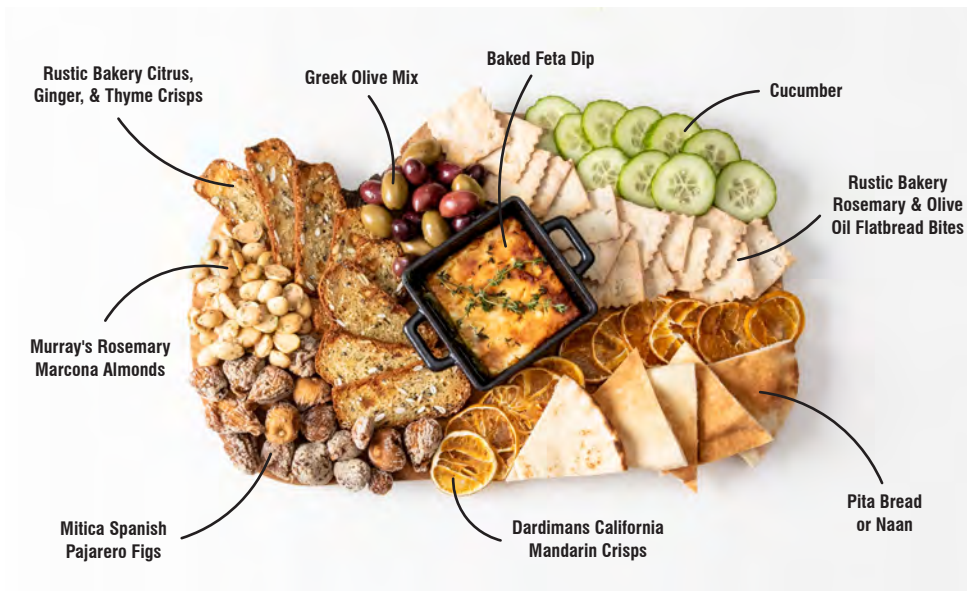


## Baked Feta Dip

Prep: 20 min. | Assembly: 10 min. | Total: 30 min. | Serves: 2

A perfect party snacking plate



### Components:

#### CHEESE

1 ea. Murray's Feta Cup 7 oz.

#### GARNISH

1 ea. Cucumber, sliced  
Pita Bread or Naan

#### ACCOMPANIMENTS

1 ea. Mitica Spanish Pajarero Figs  
1 ea. Murray's Rosemary Marcona Almonds 4.2 oz.  
1 ea. Greek Olive Mix 6 oz.  
1 ea. Rustic Bakery Citrus, Ginger, & Thyme Crisps 5 oz.  
1 ea. Rustic Bakery Rosemary & Olive Oil Flatbread Bites 4 oz.  
1 ea. Dardimans California Mandarin Crisps 2 oz.

### Prep Directions:

1. Combine **Murray's Feta Cup** with garlic or seasoning of your choice and bake at 400F for 15 minutes.

### Assembly Directions:

1. On a cheese board, place a dish of **baked feta** in the center of the board.
2. Along the right side of the feta, create a shingled line of the **Rustic Bakery Rosemary and Olive Flatbread Bites**, stretching from one end of the board to the other. Do the same on the left side of the **feta** with the **Citrus, Ginger & Thyme Crisps**.
3. Along the bottom edge of the board, stretching diagonally upward towards the top right, create a line of **Dardimans Mandarin Crisps**.
4. On the bottom left corner of the board, arrange a pile of **pajarero figs**.
5. Just above the **figs**, place a neat pile of **rosemary marcona almonds**. In the space between the two lines of **crackers**, above the **feta**, arrange a pile of **mixed olives**.
6. In the space along the bottom edge of the board, arrange a shingled pile of **naan** or **pita bread**.
7. In the empty space along the top edge of the board, neatly pile slices of fresh **cucumber**.