

Gourmet on the Run

Wine and Kitchen Accessories

137 Marketplace Drive ▪ Mooresville, NC 28117 ▪ 704-696-0030

Roasted Feta with Olives and Red Peppers

INGREDIENTS

8 oz feta cheese, rinsed and drained
¼ tsp dried oregano
¼ tsp fresh ground pepper
¼ cup roasted red peppers, coarsely chopped
¼ cup Kalamata olives, coarsely chopped
2 TBSP extra virgin olive oil
toasted pita chips or crusty bread

Notes:

- Serves 4 – 6 as an appetizer.

METHOD

1. Preheat broiler.
2. Cut cheese into ½ inch slices and place in shallow dish. Sprinkle oregano and pepper over cheese.
3. Mix together roasted red peppers, olives and olive oil in small bowl and spoon around cheese.
4. Broil 2-4 inches from heat until edges of cheese are golden, about 5 – 8 minutes.
5. Serve immediately.

www.gourmetontherun.com