Greek Hummus Dip

Hummus topped with cucumber, tomatoes, olives and feta.



SERVES
8

PREP
15 min

COOK / ASSEMBLY
0 min

Ingredients

2 cups prepared hummus

1/2 English cucumber, finely diced

1 cup cherry tomatoes, quartered

1/3 cup pitted Kalamata olives, chopped

1/3 cup crumbled feta

2 tbsp chopped parsley

1 tbsp olive oil

1 tbsp lemon juice

Warm pita wedges and cucumber slices, to serve

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How to Make It

1. Spread hummus in a shallow serving bowl, making a small well in the center.

2. Combine diced cucumber, tomatoes, olives, feta and parsley. Spoon over the hummus.

3. Drizzle with olive oil and lemon juice just before serving. Arrange pita and extra cucumber alongside.

Jane's Note

Keep the topping separate until serving so the hummus stays thick.

Serving & Storage

Refrigerate for up to 3 days; keep pita separate.