

FETA WITH OLIVES

SERVES 8–10

Adapted from *Midwest Foodie*

Slice baguette and place on baking sheet. Brush or spray slices with olive oil.

Bake at 350° for 5 – 10 min until lightly browned.

Add feta to small baking dish.

Add olives and sun-dried tomatoes.

Whisk olive oil, garlic, oregano, thyme, rosemary, salt, and pepper.

Pour over feta, olives, and sun-dried tomatoes.

Bake at 350° for 15 – 20 min until feta is soft.

Garnish with fresh parsley and serve with crostini.

INGREDIENTS

1 baguette sliced

8 oz block Feta

*1 cup mixed pitted olives,
coarsely chopped*

*½ cups julienned
sun-dried tomatoes*

⅓ cup olive oil

3 cloves garlic, minced

½ tsp dried oregano

½ tsp dried thyme

½ tsp dried rosemary

*Kosher salt and fresh
ground pepper*

*¼ cup fresh parsley,
chopped*

DEEDEE'S NOTES:

- You may prepare in earlier in the day and keep at room temperature or in the refrigerator. Bake immediately before serving.
- I used olives and sun-dried tomatoes already in olive oil.
- You may substitute with fresh herbs. Reduce by half.
- Garnish with fresh parsley.

