



Aunt Nellie's[®]

Hot Honey Whipped Feta with Pickled Beets

PREP TIME: 15 MINUTES

Recipe courtesy of Grilled Cheese Social

INGREDIENTS

- 1 jar (16 oz.) Aunt Nellie's Diced Pickled Beets
- 1 medium orange, juiced and zested
- 1 tsp mint, finely chopped
- 1 tbsp basil, finely chopped
- 1 tbsp finishing olive oil
- 1 pinch flaky salt
- 1/8 tsp fresh cracked pepper
- 8 oz block feta, drained
- 1/2 cup Greek yogurt
- 3 tbsp hot honey
- 1/2 lemon, juiced
- Toasted baguette or crackers for dipping

INSTRUCTIONS

1. Begin by adding Aunt Nellie's diced pickled beets to a small bowl.
2. Add the zest from one orange followed by the juice.
3. Add in mint, basil, olive oil, a pinch of flaky salt and some fresh cracked pepper and stir.
4. Let the pickled beet mixture marinate while you make the whipped feta.
5. Add feta, Greek yogurt, and hot honey to a blender or food processor and blend until smooth and creamy.
6. Plate the hot honey whipped feta in a shallow serving bowl.
7. Add lemon juice and flaky salt to taste and stir.
8. Strain the excess liquid from the pickled beets and place in the center of the whipped feta.
9. Serve with toasted baguette or crackers for dipping.

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