

# Layered Hummus Dip

## Ingredients:

- 1 medium tomato about ½ cup diced
- ½ cup diced English cucumber about ¼ of a cucumber
- ½ cup diced roasted pepper (see Tip)
- ¼ cup finely chopped red onion about ¼ of an onion
- ¼ cup finely chopped Kalamata olives (see Tip)
- 1 Tbsp extra virgin olive oil (+ extra for drizzling)
- ¼ tsp ground black pepper
- Pinch of salt
- ¼ cup pine nuts (optional)
- 1 12-oz. container plain Greek yogurt
- 1 16-oz container hummus
- ¼ to ½ cups feta cheese cubed or crumbled

## Instructions:

1. Chop tomato, cucumber, pepper, onion, and olives. Add them to a medium bowl along with olive oil, pepper, and salt. Toss to evenly combine.
2. If you are using the pine nuts, place them in a small saute pan and set over medium heat. Cook, watching closely, until pine nuts turn golden brown. This should only take a few minutes.
3. Spread hummus onto a large platter or serving plate. Spoon the yogurt on top then carefully spread over the hummus, leaving a hummus border. Top with veggie mixture, toasted pine nuts if using, and feta cheese. Drizzle with olive oil. Serve immediately with pita chips or crackers.

## Tip:

Hit up your grocery's olive bar for roasted red peppers and olives in smaller quantities.

