

Quick & Easy

THE COSTCO WAY

Lemon-Whipped Feta Dip With Roasted Garlic & Herbs

Makes 6 to 8 servings

Ingredients

1/3 cup extra virgin olive oil
5 cloves garlic, smashed
1 shallot, quartered
3 sprigs thyme
3 sprigs rosemary
8 oz block feta cheese
1/2 cup plain Greek yogurt
2 Tbsp honey
1 tsp Wonderful Seedless Lemon zest
1 Tbsp Wonderful Seedless Lemon juice
Salt and ground black pepper, to taste
Wonderful Seedless Lemon slice, for garnish
1 baguette, sliced and toasted
4 to 6 pita bread or flatbread slices, cut into wedges

Instructions:

Preheat the oven to 400 F. In a small baking dish, add the olive oil, garlic, shallots, thyme and rosemary. Bake for 15 minutes, or until the garlic and shallots are golden brown. Set aside 1 Tbsp of the roasted garlic and herb oil for garnish.

In a food processor, combine feta, yogurt, honey, lemon zest, lemon juice, salt, pepper, and roasted vegetables and herbs. Process until smooth and creamy. Add to a serving bowl or dish. Garnish with the reserved garlic and vegetables, and a lemon slice. Serve with pita or flatbread wedges.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Lemon Basil Hummus

Makes 8 servings

Ingredients:

2 – 15 oz cans garbanzo beans, rinsed and drained
2 garlic cloves, chopped
2 Tbsp Wonderful Seedless Lemon juice
6 large basil leaves
¼ tsp cayenne pepper
½ tsp cumin
½ tsp coriander
½ tsp salt
Freshly ground black pepper
3 Tbsp olive oil, plus extra for drizzling

Instructions:

In a food processor, add beans, garlic, lemon juice, basil, cayenne pepper, cumin, coriander, salt and pepper. Pulse a couple of times until the mixture looks chopped. While the machine is running, add 3 Tbsp olive oil. Process until the mixture is creamy. If the mixture appears too thick, add 1 Tbsp water at a time to thin it out. Add additional salt and pepper to taste. Scoop hummus into a bowl. Drizzle with olive oil. Serve with pita or flatbread wedges.

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