



# Recipe

## Roasted Red Pepper and Feta Dip

### Ingredients:

- 2 large red bell peppers
- 1/2 cup crumbled feta cheese
- 2 tablespoons Oliva Di Vita Extra Virgin Olive Oil
- 1 tablespoon Oliva Di Vita Champagne Dark Balsamic
- 1 garlic clove, minced
- Salt and pepper to taste
- Fresh parsley, for garnish
- Pita bread or crackers, for serving

### Instructions:

1. Preheat your grill or oven to high heat.
2. Place the red bell peppers on the grill or on a baking sheet in the oven. Roast them until the skin is charred and blistered, turning occasionally. This process usually takes about 10-15 minutes.
3. Remove the peppers from the heat and transfer them to a bowl. Cover the bowl with plastic wrap and let them steam for 10 minutes. This will make it easier to remove the skin.
4. After steaming, peel off the skin from the peppers and discard the seeds and stems. Chop the roasted red peppers into small pieces.
5. In a blender or food processor, combine the roasted red peppers, feta cheese, olive oil, red wine vinegar, minced garlic, salt, and pepper. Blend until smooth and creamy.
6. Transfer the dip to a serving bowl and garnish with fresh parsley.
7. Serve with pita bread or crackers for dipping. Enjoy!