



Noreen's Kitchen

Marinated Feta Cheese

Ingredients

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| 1 block of Feta cheese (8 ounces) | 1 teaspoon red pepper flakes |
| 3 cloves garlic, minced | 1 teaspoon peppercorns |
| Juice of one lemon | 1 tablespoon Greek Seasoning blend |
| Zest of one lemon | Olive Oil to cover |
| 1 teaspoon dried or fresh parsley | |

Step by Step Instructions

Combine garlic, lemon juice and zest along with spices in a bowl and stir well to combine.

Add cheese cubes to the mixture and gently toss to coat.

Place the entire mixture into a glass jar or airtight container.

Cover cheese with olive oil.

Seal and refrigerate for at least 4 hours before serving.

COOKS NOTE: Serve this marinated feta as an appetizer along with Tzatziki, Hummus and other marinated and fresh vegetables. Add to wrap sandwiches or eat with fresh pita. You can also toss this into salads or even use on top of pizza. Use the oil to flavor salad dressings or drizzle on top of grilled meats for extra added flavor or as part of a meat marinade.