

Feta Avocado Spread

- 1 zucchini, thinly sliced rounds
- 1 endive, leaves separated
- 12 mini peppers, halved, seeded
- 2 avocados, roughly mashed
- 1/4 - 1/3 c each minced red onion, crumbled feta, chopped cilantro
- 2 T each plain Greek yogurt, lemon juice
- 1/2 t lemon zest
- sea salt and freshly ground black pepper
- 1 t Tabasco or Frank's Hot Sauce (optional)
- red and yellow cherry tomatoes, halved, as garnish

In a medium-sized bowl, combine avocado, onion, feta, cilantro, yogurt, lemon, Tabasco, salt and pepper. Taste and adjust seasoning.

Spread out zucchini slices, endive leaves and pepper halves on a platter. Place feta avocado mixture in a small bowl, and garnish with tomato halves. Let guests serve themselves, topping each zucchini slice, endive leaf or mini pepper with a dollop of just wow feta avocado spread. Substituting parsley and/or arugula for the cilantro is equally delicious. Try serving **Feta Avocado Spread** on crackers, toast or as a condiment with a fish or chicken dish. Serves 8-12.

Jittery Cook