



Roasted Red Pepper Dip with Fresh Herbs

Serves 8

Time: 00:20

Credit: CookingChatFood.com

Ingredients

2 cloves of garlic
7 oz jar roasted red peppers, drained — about 1 cup before chopping
8 oz sundried tomatoes, packed in oil, drained
¼ cup pepperoncini, drained and stemmed
8 oz cream cheese, softened
8 oz feta cheese
½ tsp low sodium soy sauce
pinch of salt
a few grinds of black pepper
¼ cup extra virgin olive oil
1 cup loosely packed fresh basil
1 cup loosely packed fresh parsley
Baguette, for homemade crostini

Directions

Soften the cream cheese: remove the cream cheese from the refrigerator 20 to 30 minutes before you plan to start making the dip so that it has time to soften.

Mince the garlic and other veggies: Add the garlic to a food processor, pulse to mince. Add the roasted red peppers, sundried tomatoes and pepperoncini to the food processor. Blend until they are finely chopped.

Add the cream cheese along with the feta cheese, soy sauce, salt and pepper. Blend until smooth, about 1 minute.

Add the herbs: With the motor running, gradually add the olive oil and blend until incorporated. Add the basil and parsley, pulse until finely chopped.

Serve with homemade crostini. Cut a baguette into ½" slices, brush with olive oil and rub with fresh garlic. Toast in a single layer in the oven at 350F for about 7 minutes, or until they turn golden brown.