

Dine with a Darling

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Avocado Feta Salsa Ingredients:

2 avocados, cubed

2 plum tomatoes (Sometimes I use cherry tomatoes – about two handfuls, halved or cut into 1/4ths. You could really use any tomatoes, but make sure to take out the runny/seedy part. You don't want the tomatoes to water down the dip.)

1/4 cup red onion, chopped

1 tablespoon olive oil

1 tablespoon red or white wine vinegar (I use white)

1 tablespoon oregano (dried)

1 tablespoon parsley (also dried so it can stay in your spice drawer and you don't have to run out and get fresh every time)

1 clove chopped garlic (or 2...I love garlic)

4 ounces feta cheese, crumbled

1. Mix everything, but avocado into bowl and stir well.
2. Add the avocado cubes to the bowl and mix together lightly. Be gentle with the avocados so they stay in a cubed form and don't turn into guacamole.
3. Serve chilled or room temperature with tortilla chips. You can make it ahead of time and refrigerate for a few hours.

The flavors all mix together really nicely after they sit a while, but it's still excellent right after you make it. And good luck to you having the willpower not to dig right in...

It's even yummy the next day, but isn't quite as pretty because the avocados turn brown a bit.

Apparently this is meant to serve 4 to 6 people, but Z and I can knock out the entire bowl by ourselves (shocker). Paige admitted that her and Daniel do the same so it's not just our hungry bellies – this dip is really THAT GOOD!

Zach-o-meter: like I said. We ate it all. Our friends, Claire and Nathan, came to visit us in the bayou a couple weekends ago and they loved this dip too! We all couldn't get enough. Party pleaser fo' sho!

Enjoy!
Landon