Greek Hummus Platter

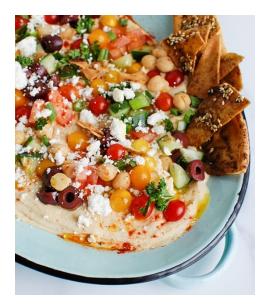
The following recipe was provided courtesy of Julia of A Cedar Spoon.

Prep Time: 20 minutes Total Time: 20 minutes

Serves 6-8

Ingredients

- 2 tubs of store-bought or homemade hummus
- 1/3 cup feta cheese, crumbled
- 1/3 cup of Kalamata olives, pitted and sliced
- 1 cup of cherry tomatoes, sliced or any small tomatoes
- 1/2 of an English cucumber, diced
- 1 cup of chickpeas, drained and rinsed
- 5-6 green onions, chopped
- 1/4 cup fresh parsley, chopped
- A small handful of fresh mint, chopped
- Extra virgin olive oil and paprika, for garnish
- Fresh vegetables, for serving
- Pita bread or pita chips, for serving



Instructions

- 1. If you are making your own hummus, go ahead and make it using the printable instructions above.
- 2. On a large platter, spread the hummus in an even layer.
- 3. Spread the feta cheese, olives, tomatoes, cucumbers, chickpeas, green onions, parsley and mint over the hummus.
- 4. Drizzle olive oil over the hummus platter followed by a sprinkling of paprika.
- 5. Serve with fresh-cut vegetables like carrots, celery, cucumbers and bell peppers and pita bread or pita chips.