

Suzy Neal's Mediterranean Party Platter

Prep time: 25 minutes

Serves: 6-8

- 8 oz. hummus
- 12 oz. tzatziki dip
- 9 oz. marinated feta cheese
- pita chips
- pita bread, cut into wedges

From the deli olive bar:

- stuffed grape leaves
- assorted pitted olives
- marinated garlic mushrooms
- peppadew peppers
- marinated tomatoes and mozzarella cheese balls
- roasted garlic cloves
- marinated artichoke hearts
- sundried tomatoes
- miniature cucumbers, cut into spears
- carrot slices or sticks
- cherry tomatoes
- radishes, halved
- walnuts
- pistachios
- Laura Lynn extra virgin olive oil
- sumac or paprika
- fresh dill for garnish

1. Spoon hummus, tzatziki dip and marinated feta into 3 small serving dishes and place on a large serving platter.

2. Build your party platter by placing the stuffed grape leaves, olives, marinated mushrooms, peppadew peppers, marinated tomatoes and cheese, roasted garlic cloves, artichoke hearts and sundried tomatoes around the platter.

3. Fill in the platter with cucumbers, carrots, cherry tomatoes, radishes, walnuts and pistachios.

4. Drizzle hummus with olive oil, dust with sumac or paprika, and garnish with garlic and nuts.

5. Garnish tzatziki dip with fresh dill.

6. Serve with warm pita bread wedges and pita chips.

Tip: Serving a crowd? Build multiple platters.

Change up your party platters by choosing different varieties of hummus, olives and marinated vegetables from Ingles deli and olive bar.