# **Feta Cheese and Marinara Dip**



#### **FOODSERVICE**

**SERVING SIZE: 15** 

### **Ingredients**

- 6 ounces Feta Cheese, Diced
- 2 cups Furmano's Deluxe Marinara
- 1/2 teaspoon Oregano, Dry
- 1/2 teaspoon Garlic, Granulated
- 1/2 teaspoon Red Pepper Flakes
- 1/2 teaspoon Basil, Dry
- 1/4 teaspoon Kosher Salt
- 1/4 teaspoon Black Pepper
- 1/4 cup Parsely, Chopped

## In This Recipe



Chunky Style Spaghetti Sauce



Marinara Sauce - Deluxe

## **Preparation**

- 1. Preheat oven to 350F degrees
- 2. Remove the feta cheese from the package and place in the center of the baking dish
- 3. Spoon the marinara into a trench around the feta cheese. Place all around and as evenly as possible.
- 4. Sprinkle the top with oregano, garlic, red pepper flakes, salt, pepper and basil.
- 5. Place the baking dish in the preheated oven for 25-30 minutes, just until the sauce around the cheese begins to bubble.
- 6. Once the dip is removed from the oven, top with a little fresh cilantro. Serve immediately!
- 7. Perfectly served with crostini, pita chips, warm baguette.

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