



# Greek Goddess Dip

By Melissa Clark

**YIELD** 4 to 6 servings

**TIME** 5 minutes

This Greek goddess dip is stunningly verdant and has a bright herby flavor. The Greek strain in this dressing comes from using dill in place of watercress. Make it and watch it do a disappearing act on vegetables, pita chips or whatever conduit you can dream up.

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## INGREDIENTS

**½ cup packed fresh dill**  
**½ cup packed fresh mint**  
**½ cup packed fresh parsley**  
**⅓ cup packed fresh basil**  
**2 garlic cloves, chopped**  
**2 scallions, white and green parts, sliced**  
**1 ½ tablespoons freshly squeezed lemon juice**  
**Pinch kosher salt, more to taste**  
**½ cup extra virgin olive oil**  
**½ cup crumbled feta cheese**  
**½ cup Greek yogurt**  
**¼ cup mayonnaise, optional**  
**Raw chopped vegetables or pita chips, for serving**

## PREPARATION

### Step 1

Place dill, mint, parsley, basil, garlic, scallions, lemon juice and salt in a food processor and process until finely chopped.

### Step 2

With motor running, drizzle in the olive oil until incorporated. Add feta and process until smooth; pulse in yogurt. Taste dip and add more salt, if desired. If you like a creamier, richer dip, add mayonnaise and pulse to combine.

### Step 3

Serve dip immediately with vegetables or pita chips or cover and store in refrigerator for up to 3 days.

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## PRIVATE NOTES

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