



# Spinach Dip with Feta, Lemon, and Oregano

## WHY THIS RECIPE WORKS

This lackluster 1950s-style spinach dip recipe relic was long overdue for a makeover. The solution turned out to be surprisingly easy. For a spinach dip recipe with big, bold spinach taste, we used frozen spinach. A combination of mayonnaise and sour cream created a smooth, creamy base for the dip, while dill, parsley, garlic, and Tabasco replaced soup mix as the flavoring components.

## INGREDIENTS

- 10** ounces frozen chopped spinach
- ½** cup sour cream
- ½** cup mayonnaise
- 2** tablespoons thin-sliced scallions, white parts only, from 3 medium scallions
- 1** tablespoon chopped fresh dill leaves
- ½** cup packed flat-leaf parsley leaves
- 1** small clove garlic, minced or pressed through garlic press (about 1 teaspoon)
- ¼** teaspoon ground black pepper
- 2** tablespoons fresh oregano leaves
- 2** ounces feta cheese, crumbled (about ½ cup)
- 1** tablespoon lemon juice
- 1** teaspoon grated lemon zest

## INSTRUCTIONS

**SERVES 6 (MAKES ABOUT 1 1/2 CUPS)**

Partial thawing of the spinach produces a cold dip that can be served without further chilling. If you don't own a microwave, the frozen spinach can be thawed at room temperature for 1 1/2 hours then squeezed of excess liquid. The garlic must be minced or pressed before going into the food processor; otherwise the dip will contain large chunks of garlic.

1. Thaw spinach in microwave for 3 minutes at 40 percent power. (Edges should be thawed but not warm; center should be soft enough to be broken apart into icy chunks.) Squeeze partially frozen spinach of excess water.

2. In food processor, process spinach, sour cream, mayonnaise, scallions, dill, parsley, garlic, pepper, oregano, feta cheese, and lemon juice and zest until smooth and creamy, about 30 seconds. Transfer mixture to medium bowl and adjust seasoning with salt; serve. (Dip can be covered with plastic wrap and refrigerated up to 2 days.)