

## Mediterranean Layered Dip

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### Why the Recipe is Special

It is a tradition in our home that New Year's Eve is the holiday of hors d'oeuvres. We're talking fondue, items wrapped in puff pastry, antipasti, bruschetta and, of course, dips. We nibble our way into the new year! My teenagers discovered this recipe on Tiktok of all places (see, social media isn't completely brain-rotting) and it has quickly become a family favorite! We serve with naan, pita chips and/or veggie sticks.

### Ingredients

12 to 32 oz garlic hummus  
(homemade or store-bought)

12 oz cucumber dill tzatziki  
(homemade or store-bought)

kalamata olives (chopped)

red onion (chopped)

roasted red pepper

cucumber (chopped)

pepperoncinis (chopped)

feta (crumbled)

garbanzos (roasted)

honey

### Directions

In a 8" x 8" serving dish, spread hummus and then tzatziki. Top with veggies.

Crumble feta and drizzle honey.

Finish with a sprinkle of roasted garbanzos.

Can also add chopped tomatoes, mint, artichoke hearts, etc.

Serve with pita chips, veggie sticks, naan, crackers, etc.