

Sizzled Mint Feta

Serves 4 as an app : ~10 min : Recipe by Andy Baraghani

Ingredients:

- ⅓ cup raw walnuts, finely chopped (I used whole pine nuts)
- ¼ cup extra-virgin olive oil
- 2 tsp dried* mint
- kosher salt
- freshly ground pepper
- 8 ounces feta* (Andy says to “use Bulgarian or French, but you're more than welcome to support the Greeks”) or goat cheese
- Fluffy Flatbread for serving

Instructions:

- Combine the walnuts (or pine nuts) & olive oil in a small skillet & place it over medium heat.
- Cook, stirring often, until the nuts smell toasty & become a deeper golden brown, 2 to 3 minutes.
- Watch carefully; this happens quickly.
- Turn off the heat & immediately add the dried mint, watch it sizzle.
- Season with salt & lots of pepper.
- Break the feta into 1-inch craggy pieces & put them on a platter.
- Spoon the walnut mixture over; there will be a happy pool of oil surrounding the cheese.
- Serve with bread to scoop it all up.

recipe notes:

- I honestly couldn't find dried mint in the spices section of the grocery so I used fresh & just chopped it up pretty fine. It worked great! Maybe I missed out on something magical by not using dried mint but it didn't seem like it to me!
- I could only find greek feta but sprung for the fancy brand. It was creamy, tangy, delish.

what you learn from this recipe:

- Doing the extra step to make a topping for your cheese takes you from snack at home to fancy restaurant appetizer in all but a couple of minutes. I think you'll love it.