

Pita Crisps with Feta-Radish Spread

Ingredients

5 tablespoons extra-virgin olive oil
2 pocket pitas, split open, or store-bought pita chips
1 package feta cheese (8 ounces), coarsely chopped
1/4 cup plain Greek yogurt, whole-milk or fat-free
2 tablespoons fresh lemon juice
3 tablespoons coarsely chopped fresh flat-leaf parsley
4 to 6 radishes, quartered and thinly sliced (about 1/2 cup)

Instructions

Preheat oven to 350 degrees.

If using fresh pitas, using 2 tablespoons oil, brush insides of pita rounds. Cut each round into 6 wedges. Arrange wedges in a single layer on a baking sheet, oiled sides up; toast until golden brown and crisp, 7 to 10 minutes.

Meanwhile, pulse feta, yogurt, lemon juice, and remaining 3 tablespoons oil in a food processor just until mixture is thick and spreadable, about 10 pulses. Transfer to a medium bowl, and stir in parsley and radishes. Serve with pita crisps.

You can also use any of your favorite crispy bread or chips.

Adapted from Martha Stewart Living.