

LABNEH DIP AND PITA BREAD

INGREDIENTS

- 2 cups labneh **OR** greek yogurt
- 1 tbsp tahini
- 1 garlic clove, grated fine
- 1/4 cup dill, chopped
- 1 tbsp olive oil, plus more for drizzling
- 1 tsp lemon juice, or more if desired
- 1 tbsp dry mint
- Salt, to taste
- Pepper, to taste

PITA/FLAT BREAD:

- Bread
- Olive oil
- Za'atar, for topping

INSTRUCTIONS

1. Turn plancha/grill/pan on to medium high.
2. While it is heating up, combine labneh, tahini, garlic, dill, and 2 tsp of olive oil in a medium bowl. Stir well.
3. Add dry mint, pepper, salt, and lemon juice, making sure that the lemon is poured on top of the salt in order for the acid to melt it. Stir well.
4. Drizzle extra olive oil on top.
5. Reheat your bread on both sides. Brush with olive oil, and sprinkle with za'atar. Cut into triangles.
6. Place on a platter next to the labneh dip for serving.

