



## Mediterranean Seven Layer Dip Salad



**PREP TIME:**

15 MIN

**COOK TIME:**

15 MINS

**TOTAL TIME:**

30 MINS

**SERVES:**

14

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## INGREDIENTS

### *For The Hummus*

- 1 can (16-oz.) garbanzo beans, rinsed
- 3 Tbsp. STAR Extra Virgin Olive Oil
- 2 Tbsp. tahini paste
- 3 garlic cloves
- Fresh lemon juice from 1 whole lemon
- ¼ cup fresh Italian parsley leaves
- Salt and fresh ground pepper, to taste
- 2 Tbsp. water

### *Layers*

- Prepared hummus dip
- 1 cup plain non-fat yogurt
- 1 jar Cara Mia Artichoke Hearts in Water
- 1 cup STAR Spanish Ripe Medium Pitted Olives
- 6 to 8 cups Romaine lettuce leaves
- 2 cups sliced cherry tomatoes
- 1 container crumbled feta cheese
- STAR Extra Virgin Olive Oil
- Toasted garlic bread slices for serving

## INSTRUCTIONS

1. Place all hummus dip ingredients in a food processor; process for 2 minutes, scrape down the sides and continue to process until smooth and thoroughly combined, about 4 minutes. If you like a thinner hummus, add 1 more tablespoon water and process it until combined.
2. Spoon prepared hummus into a deep salad bowl or trifle bowl. Add yogurt over hummus. Layer artichoke hearts over the yogurt. Add sliced black olives. Layer lettuce leaves over olives; add tomatoes and feta cheese. Sprinkle with a bit of extra virgin olive oil (optional) and serve with toasted garlic bread slices.
3. Keep refrigerated.

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