



FETA BITES with Lemony Yogurt Dip

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PREP TIME30 minutes



INGREDIENTS

Feta Bites:

1 lb feta

½ cup flour

1/2 Tbsp mango habanero seasoning

1 egg, whisked

-- Vegetable oil for frying

Dip:

3 Tbsp lemon juice

1 cup plain Greek yogurt

2 tsp lemon zest

Set aside half of the lemon zest. Mix remaining ingredients together. Top with remaining lemon zest.

DIRECTIONS

Heat vegetable oil to 350F. Mix flour and mango habanero seasoning. Slice feta into 1-inch cubes. Coat each feta cube in whisked egg and then coat in seasoned flour mixture. Fry in batches for 2 minutes or until golden brown. Remove from fryer and drain immediately on paper towel. Enjoy with the lemony yogurt dip!

