

Siggi's Feta Sauce

YEILD:

Makes about 1 cup

INGREDIENTS:

- ½ cup Siggi's plain yogurt
- ½ cup crumbled feta cheese
- 2-3 cloves finely chopped fresh garlic
- 2 ½ tablespoons chopped fresh chives
- 1 ½ tablespoons fresh lemon juice
- 1 teaspoon dried oregano
- 1Tbs. Lemon zest



DIRECTIONS:

Using fork, mash feta cheese in small bowl. Mix in remaining ingredients. Season (to taste) with salt and pepper. Let stand 30 minutes to allow flavors to mingle.

MEAL IDEA IN MINUTES:

For a quick meal, use Sigg's Feta Sauce with the following steps.

1. **Choose a Base.** Prepare your favorite pasta or pasta substitute. I used sautéed spiralized beets.
2. **Add a Green.** Add handful of your favorite greens, like arugula, spinach or pea shoots.
3. **Fine Tune with Garnishes.** Drizzle with extra virgin olive, lemon zest, and toasted nuts.

Presto, dinner is done!

