**HERB MARINATED FETA CHEESE CUBES**

Great accent for salads and on Charcuterie board

A 5 STEP RECIPE



**PREP TIME:** 5 minutes

**TOTAL TIME:** 5 minutes

**YIELD:** 1 PINT OF ¾ ‘’SQUARES

CHARCUTERIE ACCENT

SALAD INGREDIENT

**INGREDIENTS**

1 container Feta Cheese

1 Tbsp GC Napa Valley Mediterranean Herb Blend

1 tsp. GC Napa Valley Lavender Tellicherry Pepper

1/2 cup GC Napa Valley Basil Olive Oil

**TO PREPARE**

* Drain water/brine from feta cheese. Remove feta from container onto a cutting board. Feta often comes in large slices. Be careful not to break the cheese. Dry any liquid with paper towel. The less liquid the better result. Cut cheese into 1/2” cubes.
* Sprinkle Mediterranean Herb Blend and Lavender Tellicherry Pepper over cheese cubes. Carefully turn to coat all sides
* Return Feta cubes to the container they were purchased in and pour 1/2 Basil Olive Oil over the cubes. Put lid back on and gently turn container side to side to coat cubes with oil.

**TO SERVE**

Use HERB MARINATED FETA CHEESE CUBES in a salad or as part of a charcuterie platter, also delicious on a toothpick with 2 cherry tomatoes and 1 FETA CHEESE CUBE.

**SHOPPING LIST & ITEMS FROM YOUR PANTRY INCLUDING ITEMS FROM PREVIOUS SHIPMENT**

*Prefer organic, farmers market, garden grown, and GMO, hormone-antibiotic-nitrate free products*

1 container Feta Cheese

GC Napa Valley Lavender Tellicherry Pepper

**GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT**

GC Napa Valley Basil Olive Oil 250ml

GC Napa Valley Mediterranean Herb Blend.8 oz pouch

**WINE PAIRING**

Pietro Family Cellars Field Blend Red Wine