

FETA CHEESE SAUCE FOR TORTELLINI
PRESENTED BY
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Ingredients:

4.5 oz. Feta cheese
3 oz. Crème fraîche
4 oz. Plain Yogurt
2 Tablespoons fresh lemon juice
½ Tablespoon fresh minced garlic
2 oz. Extra virgin olive oil
Fresh ground pepper and salt
Chives and/or scallions

Instructions:

Place Feta cheese, Crème fraîche, and yogurt in food processor and run until ingredients are smooth. In a medium mixing bowl whisk in the minced garlic, lemon juice and then the extra virgin olive oil. Season with pepper, salt and fresh chopped scallions and/or chives.

Yield:

2 cups