

Greek Hummus Platter

The following recipe was provided courtesy of Julia of [A Cedar Spoon](#).

Prep Time: 20 minutes

Total Time: 20 minutes

Serves 6-8

Ingredients

- 2 tubs of store-bought or [homemade hummus](#)
- 1/3 cup feta cheese, crumbled
- 1/3 cup of Kalamata olives, pitted and sliced
- 1 cup of cherry tomatoes, sliced or any small tomatoes
- 1/2 of an English cucumber, diced
- 1 cup of chickpeas, drained and rinsed
- 5-6 green onions, chopped
- 1/4 cup fresh parsley, chopped
- A small handful of fresh mint, chopped
- Extra virgin olive oil and paprika, for garnish
- Fresh vegetables, for serving
- Pita bread or pita chips, for serving



Instructions

1. If you are making your own hummus, go ahead and make it using the printable instructions above.
2. On a large platter, spread the hummus in an even layer.
3. Spread the feta cheese, olives, tomatoes, cucumbers, chickpeas, green onions, parsley and mint over the hummus.
4. Drizzle olive oil over the hummus platter followed by a sprinkling of paprika.
5. Serve with fresh-cut vegetables like carrots, celery, cucumbers and bell peppers and pita bread or pita chips.