

## SPICY FETA & PEPPER SPREAD

A Hellenic kitchen without feta is like a fisherman without a fishing rod. Feta is eaten all day long, breakfast lunch and dinner. *Makes 2 cups*

- 1 poblano chile
- 1/2 pound Greek feta cheese
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 3 tablespoons Greek-style whole-milk yogurt, homemade or purchased
- Pinch of cayenne pepper
- 1 tablespoon finely sliced scallion

Roast the poblano chile, if using, under a broiler or directly over a gas flame, turning until blackened all over. Put the charred chile in a bowl and cover tightly with plastic wrap; let steam until cool to the touch, about 10 minutes. Remove the skin and the seeds and chop as finely as possible. Crumble the feta into a bowl. Add the finely chopped poblano, the 3 tablespoons olive oil, and the yogurt. Mix until well blended. Stir in the cayenne. Serve at room temperature, drizzled with olive oil and garnished with scallion.