

Mediterranean Hummus Board

A Healthy and Delicious Game Day Snack

Ingredients:

- 1 container of good-quality store-bought hummus
- Olive oil (for drizzling)
- Smoked paprika, chopped dill, or za'atar (for topping)
- Optional: tzatziki sauce (store-bought or homemade)
- Sliced cucumbers
- Cherry tomatoes, halved
- Kalamata and green olives
- Roasted red peppers
- Artichoke hearts
- Feta chunks or crumbles
- Pita wedges or whole grain pita chips
- Optional: marinated mozzarella balls or grilled chicken skewers

Instructions:

1. Spread the hummus generously across a serving platter or wooden board. Don't spread it too thin—make sure it's scoopable.
2. Drizzle olive oil over the hummus and sprinkle with smoked paprika, dill, or za'atar for extra flavor.
3. Add a dollop or swirl of tzatziki sauce on top of the hummus or serve it on the side for dipping.
4. Arrange the sliced vegetables, olives, roasted peppers, and artichokes around the hummus.
5. Add feta and pita wedges or chips to the board.
6. Include optional mozzarella balls or grilled chicken skewers for added protein.
7. Serve immediately and enjoy a healthy, satisfying game day snack!