



Cottage Cheese Holiday Dip

by **Michael Symon**



Michael Symon transforms cottage cheese and a handful of random fridge finds into a shockingly delicious holiday appetizer: a velvety dip topped with chili crunch and scallions, flanked by homemade chips, mortadella crisps, and warm toasted pita.

Prep Time:
15 Minutes

Cook Time
15 Minutes

Serves:
6-8 Servings

Level:
Beginner

Ingredients

For the Dip

- 1 container cottage cheese (approx. 16 oz)
- ½ container Greek yogurt (about 1 cup)
- 2-3 tablespoons roasted garlic
- 1 tablespoon tahini
- 2 tablespoons extra-virgin olive oil
- Juice and zest of 1 lemon
- 1-2 tablespoons olive brine
- 1-2 teaspoons chili crunch
- Salt & black pepper to taste
- 2 tablespoons sliced scallions (for topping)

Dippers & Sides

- Mortadella slices, cut into strips
- 2-3 potatoes, thinly sliced
- Olive oil for frying
- 2 carrots, shaved thin
- 1 cup marinated olives
- 2 pitas, toasted directly over flame or in a pan

Instructions

Make the Dip

1. Add cottage cheese, Greek yogurt, roasted garlic, tahini, olive oil, lemon juice/zest, and olive brine to a blender.
2. Blend until smooth (add a splash of water if needed; Symon struggled, so don't be a hero).
3. Stir in chili crunch.
4. Season with salt and pepper.
5. Transfer to a bowl and top with scallions and another drizzle of chili crunch oil.

Make the Mortadella Chips

1. Heat a skillet over medium-high.
2. Add mortadella strips and fry until crispy around the edges.
3. Drain on a paper towel.

Make the Potato Chips

1. Heat a shallow layer of oil in a pan.
2. Fry thin potato slices until golden and crisp.
3. Drain and salt immediately.

Prep the Sides

1. Shave carrots thinly with a knife or peeler.
2. Warm pita directly over a gas flame or in a dry pan until blistered.

Assemble

1. Arrange dip in center.
2. Surround with mortadella chips, potato chips, olives, shaved carrots, and warm pita.
3. Serve immediately.

Serving & Finishing

- Arrange dip in center.
- Surround with mortadella chips, potato chips, olives, shaved carrots, and warm pita.
- Serve immediately.