

Marinated Feta with Courgette Ribbons and Walnuts

Servings: 4-6

Prep Time: 5min

Cook Time: 0



Ingredients

- 2 x 200 g packs feta cheese rounds; halved into semi circles
- 2–3 courgettes; washed and peeled into ribbons
- 100 g walnuts; toasted and roughly chopped
- ½ cup (125 ml) olive oil
- 2 tbsp. (30 ml) thyme leaves
- 2 tsp. (10 ml) rosemary; leaves only, chopped
- 2–3 garlic cloves; peeled and sliced
- 1 chilli; finely sliced (optional)
- Juice and zest of 1 large lemon

Directions

1. Place the olive oil, thyme, rosemary, garlic, chilli, lemon juice and rind in a 1 L jar. Tightly close the lid and shake well to combine flavours.
2. Arrange feta and courgette ribbons in the same jar and leave to marinate in the fridge overnight.
3. Arrange on a platter and top with toasted walnuts. Serve on its own, with fresh bread or seed crackers.