

# Creamy Layered Greek Dip

Entertaining becomes stress-free when you serve Easy Layered Greek Dip. This colorful dish layers cream cheese, hummus, fresh vegetables, olives, and feta into one vibrant platter. In just minutes, you create an appetizer that looks festive and tastes bold.

## Why Creamy Layered Greek Dip Is a Must-Try

### Flavor, Texture, and Balance

Creamy Layered Greek Dip delivers a harmony of flavors that feels both comforting and refreshing. The cream cheese base provides a smooth richness, while lemon juice and garlic brighten the foundation with zesty sharpness. Silky hummus adds nutty depth, and fresh cucumber and tomato bring crisp bursts of texture.

Briny Kalamata olives, salty feta, and mild green onions create a top layer packed with Mediterranean flair. This balance of creamy, tangy, fresh, and salty notes makes every scoop irresistible, especially when paired with sturdy pita chips or vegetables for dipping.

### Ingredient Highlights and Smart Substitutions

Quality ingredients elevate this dish. Choose softened full-fat cream cheese for the richest base, or swap in light cream cheese for a leaner version. Fresh lemon juice enhances brightness, while Italian seasoning blends familiar herbs like oregano and thyme. You can substitute dill or parsley if desired.

For hummus, select a smooth version—classic or flavored, such as roasted red pepper. Use firm Roma or cherry tomatoes to avoid excess moisture, and opt for English cucumbers for fewer seeds. For variety, green olives can replace Kalamata, and goat cheese or vegan feta make suitable swaps for dairy-free guests.

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## Creamy Layered Greek Dip

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- Author: [Aaron recipes](#)
- Total Time: [2 hours 15 minutes](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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## Description

Creamy Layered Greek Dip features a lemony cream cheese base, smooth hummus, crisp vegetables, briny olives, and feta. Perfect for parties, it chills beautifully and serves with pita chips or fresh veggies.

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## Ingredients

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- ☐ 8 ounces cream cheese, softened
  - ☐ 1 tablespoon fresh lemon juice
  - ☐ 1 teaspoon dried Italian seasoning
  - ☐ 2 cloves garlic, minced
  - ☐ 1 cup prepared hummus
  - ☐  $\frac{3}{4}$  cup chopped cucumber
  - ☐  $\frac{3}{4}$  cup chopped tomato
  - ☐  $\frac{1}{2}$  cup chopped pitted Kalamata olives
  - ☐  $\frac{1}{2}$  cup crumbled feta cheese
  - ☐  $\frac{1}{4}$  cup sliced green onions
  - ☐ Pita chips for serving
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Add cream cheese, lemon juice, Italian seasoning, and garlic to a medium bowl. Beat with an electric mixer until smooth.
2. Spread the cream cheese mixture into a serving dish. Spread the hummus on top, then sprinkle cucumber, tomato, olives, feta, and green onions.

3. Cover and refrigerate for at least 2 hours and up to 12 hours. Serve with pita chips.

## Notes

Seed tomatoes and blot cucumber dry for crisp layers. For gluten-free serving, use raw vegetables or certified chips. Do not freeze this dip.

Quick 100-Word Summary:

This Creamy Layered Greek Dip combines a lemon-garlic cream cheese base, smooth hummus, crisp cucumbers, juicy tomatoes, briny olives, salty feta, and fresh green onions. The layers create a colorful, flavorful platter that's perfect for entertaining. Prep takes just 15 minutes, then the dip chills for two hours while flavors meld. Serve with pita chips or vegetables for dipping. Scale the recipe for larger groups, store leftovers in the refrigerator for up to two days, and adapt with dairy-free or gluten-free swaps as needed. With simple prep and big flavor, this dip always earns compliments at gatherings.

- Prep Time: 15 minutes
- Cook Time: 0 minutes
- Category: Appetizer
- Method: No Bake
- Cuisine: Greek, Mediterranean

## Nutrition

- **Serving Size:** 1/4 cup
- **Calories:** 130
- **Sugar:** 1.4
- **Sodium:** 259
- **Fat:** 10.5
- **Saturated Fat:** 5.3
- **Unsaturated Fat:** 5.2
- **Trans Fat:** 0
- **Carbohydrates:** 5.2
- **Fiber:** 1.6
- **Protein:** 3.9
- **Cholesterol:** 30

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## Step-by-Step Guide to Making the Dip

## Ingredient List

This recipe comes together quickly with a short list of essentials. You'll need 8 ounces of softened cream cheese, 1 tablespoon of lemon juice, 1 teaspoon Italian seasoning, and 2 cloves of minced garlic. Add 1 cup prepared hummus,  $\frac{3}{4}$  cup chopped cucumber, and  $\frac{3}{4}$  cup chopped tomato. Finish with  $\frac{1}{2}$  cup chopped pitted Kalamata olives,  $\frac{1}{2}$  cup crumbled feta cheese, and  $\frac{1}{4}$  cup sliced green onions.

Serve with pita chips, but keep vegetable sticks on hand for gluten-free guests. With just these items, you can craft a dish that looks festive and tastes bold without hours in the kitchen.

## Method and Helpful Tips

Begin by beating the softened cream cheese with lemon juice, Italian seasoning, and garlic until creamy. Spread this mixture evenly in a shallow serving dish. Next, gently layer the hummus over the cream cheese, smoothing it with a spatula. Sprinkle cucumber and tomato evenly, followed by olives, feta, and green onions.

Cover the dish and refrigerate for at least two hours to allow flavors to meld. Before serving, set out plenty of pita chips. For neat layers, dry the chopped cucumber and tomato before adding. Chill the base briefly before spreading hummus to prevent mixing. Always taste a test scoop to adjust seasoning.

## Make-Ahead, Storage, and Scaling Tips

### Plan Ahead and Store Correctly

This dip is ideal for preparing in advance. Assemble it up to 12 hours before serving, then cover and refrigerate. To prevent watery layers, seed tomatoes and blot cucumbers with a paper towel. For the freshest crunch, consider adding vegetables just before serving. Leftovers keep well for up to two days when tightly sealed in the refrigerator.

Freezing isn't recommended, as cream cheese and vegetables lose texture when thawed. For potlucks or travel, assemble the dip in a lidded casserole dish and keep chilled until serving. A paper towel under the lid can absorb condensation during transport.

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### Scaling for Parties and Events

The recipe scales easily for different occasions. For large gatherings, double the ingredients and prepare in a 9x13 inch dish. For smaller groups, halve the recipe and use a pie plate. You can also create individual portions in small cups for neat, grab-and-go servings. To keep a buffet interesting, prepare multiple variations: classic, spicy with red pepper flakes, or smoky with roasted red pepper hummus. Always serve with plenty of dippers, including pita chips, pretzel crisps, and fresh vegetables. This flexibility makes the recipe a reliable choice whether you're hosting a casual dinner or a big holiday party.

## Serving Ideas and Nutrition Insights

## Creative Presentation Suggestions

Presentation makes a difference with this dip. Serve it in a clear glass dish so the colorful layers are visible. Surround the platter with pita chips, cucumber rounds, or cherry tomatoes for garnish. Add toasted pine nuts for crunch or drizzle olive oil for shine. Fresh herbs like parsley or dill provide a final bright note.

During the holidays, arrange toppings in festive shapes such as wreaths or stripes. For on-the-go meals, layer the dip into mason jars with dippers on the side. On game day, pair it with sturdy chips or even naan bread for a hearty snack.

## Nutrition, Allergens, and Dietary Swaps

This dip offers satisfying protein and healthy fats while staying balanced by fresh vegetables. A serving contains about 130 calories, 10.5 grams of fat, 3.9 grams of protein, and 5.2 grams of carbs. For lighter versions, substitute light cream cheese and reduce feta. For dairy-free diets, use vegan cream cheese and feta.

To make it gluten-free, serve with certified chips or raw vegetables. Since hummus contains sesame, mention this to guests with allergies. For lower sodium, rinse olives and pick reduced-salt feta. With small swaps, the dip adapts easily to many dietary preferences without sacrificing taste.

## Frequently Asked Questions

### Can I make Creamy Layered Greek Dip the night before?

Yes, prepare it up to 12 hours in advance. For maximum freshness, add cucumber and tomato just before serving.

### What dippers work well besides pita chips?

Vegetables like cucumber slices, bell pepper strips, carrot sticks, or celery make excellent gluten-free alternatives.

### How long can the dip stay out at room temperature?

Keep it out for no more than two hours, then refrigerate promptly to maintain food safety.

### Can I use flavored hummus?

Absolutely. Roasted red pepper, lemon, or garlic hummus all add unique spins while keeping the base recipe intact.

### What's the best dish size for this dip?

A 9-inch pie plate works well for the base recipe, while a 9×13 inch pan suits a doubled version.

## Conclusion

Creamy Layered Greek Dip combines creamy, crunchy, salty, and fresh notes into one stunning appetizer. It comes together quickly, can be prepped ahead, and scales easily for any event. With its vibrant look and Mediterranean flavors, it earns compliments every time. Whether you serve it at a game-day party, family potluck, or holiday spread, it always disappears fast.

Customize it with swaps, vary your dippers, and enjoy how easy it is to impress guests. Make it once and it will become a go-to recipe for gatherings all year long.

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