Baked Feta with Roasted Red Peppers and Lemon–Oregano Broth

SERVES 6

This appetizer (left) is a twist on saganaki, a classic Greek feta dish. When it comes to cooking with feta, we love to use the rich and creamy Dodoni brand.

FOR THE BROTH:

- 2 sprigs fresh oregano
- 1 rib celery, cut into 1" pieces
- 1 medium carrot, cut into 1" pieces
- 1 small white onion, cut into 1" pieces
- 1 tsp. freshly grated lemon zest

Salt

FOR THE BAKED FETA:

- 1 red bell pepper, roasted, peeled, and cored, cut into $1/3$" squares
- 3 tbsp. plus 1 tsp. olive oil, preferably Greek

Salt and freshly ground black pepper

- 6 small wedges pita bread
- 6 $1^{1}/2$" cubes feta, preferably Dodoni (see page 102)
- 2 tbsp. microgreens (optional)

1. For the broth: Put the oregano, celery, carrots, onions, zest, salt to taste, and 3 cups water into a large pot and bring to a boil. Reduce heat to medium-low and simmer for 30 minutes. Remove pot from heat, cover, and let steep for 15 minutes. Strain broth through a fine-mesh sieve into a large bowl, discarding solids. Keep broth warm.

2. Meanwhile, preheat the oven to 400°. Combine roasted peppers with 1 tbsp. oil and season with salt and pepper to taste; cover and let marinate at room temperature for 30 minutes.

3. Toss pita wedges with 2 tbsp. oil in a bowl; season with salt and pepper to taste. Spread pita wedges out in a single layer on a baking sheet and bake until just golden and crisp, 7–8 minutes. Keep warm.

4. Arrange the feta cubes in a single layer in a small ovenproof nonstick skillet and top each cube with a dollop of the marinated peppers. Pour just enough broth around the feta to cover the bottom of the skillet (3–4 tbsp. should do). Bake until softened, 8–10 minutes. Transfer each cube of feta to a shallow serving dish. Pour an additional 2–3 tbsp. broth into each dish around the feta (save remaining broth for another use) and garnish each cube of feta with some microgreens. Gently press a pita wedge into each cube. Drizzle broth with a few drops of the remaining olive oil. Serve immediately.