

— AMERICA'S —  
**TEST KITCHEN**

# Bouyourdi (Spicy Greek Baked Feta)

**SERVES** Serves 4 to 6

**TIME** 55 minutes

## WHY THIS RECIPE WORKS

To make this beloved Thessalonian meze, we started with Greek sheep's milk feta; ripe in-season tomatoes; and grassy, mild bell pepper. To double down on spiciness, we added both fresh chiles and dried chile flakes to create just enough heat to balance the creamy dairy. A hearty dose of extra-virgin olive oil enhanced the dish's overall richness and unified its components. We served the bouyourdi out of its earthenware baking dish with crusty bread alongside.

## INGREDIENTS

- 1 large tomato, cored
- 1 longhorn chile or 1/2 jalapeño, stemmed
- 1/4 green bell pepper, cut into 1/4-inch pieces
- 3 tablespoons extra-virgin olive oil, divided
- 1½ teaspoons dried oregano, divided
- 1 (7-ounce) block feta cheese
- ½ teaspoon bukovo or red pepper flakes

## BEFORE YOU BEGIN

**\*** Use feta made from sheep's milk. If possible, purchase feta sold in brine, which will be more moist. Do not use precrumbled feta; it will become tough and dry in the oven. If your block of feta is thicker than 1 inch, slice it into 1-inch slabs before using. This dish is meant to be spicy. Bukovo pepper flakes are traditional, but any red pepper flakes can be used. Use an 8-inch square broiler-safe baking dish or a shallow earthenware dish or cazuela to mimic the clay vessel traditionally used for this dish. Serve with thick slices of crusty or toasted bread.

## INSTRUCTIONS

- 1** Adjust oven rack to upper-middle position and heat oven to 350 degrees.

## NUTRITIONAL INFORMATION

Per Serving (Serves 6)

Calories 154; Total lipid (fat) 14 g; Fatty acids, total saturated 5 g; Fatty acids, total trans 0 g; Fatty acids, total monounsaturated 6 g; Fatty acids, total polyunsaturated 1 g; Cholesterol 29 mg; Sodium, Na 379 mg; Carbohydrate, by difference 3 g; Fiber, total dietary 1 g; Sugars, total including NLEA 1 g; Protein 5 g

**2** Slice two  $\frac{1}{4}$ -inch rounds from tomato and set aside. Chop remaining tomato into  $\frac{1}{2}$ -inch pieces and place in small bowl. Cut longhorn chile in half crosswise (reserve 1 half for other use). Slice two  $\frac{1}{4}$ -inch rings from longhorn chile half and set aside. Mince remaining longhorn chile and add to chopped tomatoes along with bell pepper, 2 tablespoons oil, and 1 teaspoon oregano. Stir to combine, pour into baking dish, and smooth into even layer.

**3** Center feta block on top of vegetables. Arrange tomato slices and longhorn chile rings in single layer on top of feta. Drizzle with remaining 1 tablespoon oil and sprinkle with remaining  $\frac{1}{2}$  teaspoon oregano. Cover dish tightly with aluminum foil and bake until diced vegetables have softened and tomato slices are beginning to soften at edges, about 25 minutes.

**4** Remove foil and return dish to oven. Turn on broiler. Broil until edges of tomato and longhorn chile slices are browned, 4 to 7 minutes. Remove dish from oven, sprinkle with red pepper flakes, and serve.