

## Greek Yogurt Labneh

2 cups plain 2% fat or whole Greek yogurt  
½ cup (or more) good-quality extra-virgin olive oil  
3 tablespoons finely minced fresh herbs (such as tarragon, parsley, and chives)  
1/2 teaspoon finely grated lemon zest  
Kosher salt and freshly ground black pepper



Line a large sieve with cheese-cloth; set over a medium deep bowl. Place yogurt in sieve. Gather edges of cheesecloth to cover yogurt. Place in refrigerator and let drain for 2-3 days. Gently squeeze out any excess liquid; discard liquid in bowl (yogurt will be very thick and resemble soft goat cheese). Roll yogurt into 3/4 inches balls. Place in an 8-ounces glass jar. Whisk oil, herbs, and lemon zest in a small bowl to combine. Season with salt and pepper. Pour over yogurt in jar. Cover; place in refrigerator and let marinate for at least 8 hours and up to 2 weeks.

Greek yogurt gets transformed into a bright fresh cheese in this Middle Eastern-style dish. Spread it onto toast with jam for breakfast, or serve as part of a cheese platter.

Recipe by The Bon Appétit Test Kitchen