

10 VIRAL PARTY BITES

FEATURING

VIRAL

FESTIVE BREAD
DIPPING OIL



SMOKED
SALMON
CUCUMBER
BITES



CHEESY
CRUSTED
CROSTINI



BEET
WHIPPED
FETA DIP

AND



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Hi! I'm Kate, the creator behind **Dished by Kate.**

Here you'll find (mainly) healthy recipes, full of punchy flavors and using fresh colorful (mostly) everyday ingredients. I really believe that cooking doesn't have to be stressful or overwhelming – so I'm here to show you how to make delicious food for yourself, friends and family that delivers on flavor every time

This is my selection of ten of the most popular, viral, party food recipes on my website. All look gorgeous, but they're still easy, quick, and ridiculous crowd-pleasers.

You'll need a mini muffin pan for some of these recipes – I like [this pan from Amazon](#).

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FESTIVE BREAD DIPPING OIL



10 SERVINGS



10 MINUTES



Loaded bread dipping oil is the easiest – and quickest – appetizer for entertaining. I’ve given this one a festive twist (think dried cranberries, apricots, pistachios, and sage) and all you have to do is mix a pile of gorgeous ingredients with olive oil and serve with soft, warm no-knead focaccia for the ultimate crowd-pleaser.

INGREDIENTS

- ½ cup of olive oil
- 1 tablespoon dried cranberries, chopped
- 1 tablespoon dried apricots chopped
- 2 tablespoons pistachios, chopped
- ⅓ cup grated parmesan cheese
- ¼ cup sundried tomatoes, chopped
- 2 garlic cloves, crushed
- A handful of rosemary leaves, chopped
- A handful of sage leaves, chopped
- Zest of 1 orange
- 1 teaspoon of balsamic vinegar
- A big pinch of flaky salt

INSTRUCTIONS

Mix the dipping oil. Add all the ingredients to a wide, shallow bowl and mix with a spoon to combine into a cohesive, chunky oil. Give it a taste and adjust the salt as needed.

PRO TIP: You can either mix the oil in a bowl, then transfer it to a serving platter or wide, shallow bowl, or just mix it in the bowl you’re serving it in. I tend to go for the bowl I’m serving it in to save washing up!

Garnish and serve. Serve with lots of lovely warm fresh bread and enjoy.

KATE’S PRO TIPS

You can make this recipe your own, based on what you have to hand.

Switch out the olives and sundried tomatoes for jarred artichokes or red peppers, mix up your spices (za’atar or nutty dukkah is wonderful), or play around with the herbs (dried work well too). Reduce the garlic if you’d like it less garlicky.

CHEESY CRUSTED TOMATO CROSTINI



20 CROSTINI



10 MINUTES



25 MINUTES



Step up your appetizer game with these gorgeous **crispy, cheese-crusted crostini**, piled with creamy Greek yogurt and jammy roasted tomatoes. They're SUPER easy and guaranteed to be a hit with your guests at any party (and are especially lovely over the holiday season).

INGREDIENTS

12oz (350g) cherry tomatoes
2 tablespoons olive oil
4 garlic cloves, crushed
1 teaspoon red pepper flakes
1 teaspoon salt
1 baguette
1 cup sharp cheddar cheese,
grated
½ cup creamy labneh or thick
Greek yogurt
A handful of basil leaves,
chopped
A handful of thyme leaves

INSTRUCTIONS

Roast the tomatoes. Heat your oven to 430°F (220°C) and line a sheet pan with parchment paper (or use an oven dish). Add the cherry tomatoes to the pan, along with the olive oil, salt, the crushed garlic, and red pepper flakes. Toss to combine, then transfer to the oven for 20 to 25 minutes, until the tomatoes are lovely and charred and starting to break down.

Make the cheesy crostini. Slice your baguette into thin slices. Line another sheet pan with parchment paper (you may need two), then scatter the grated cheddar cheese in little piles on the tray, slightly larger than the baguette slices. Place the baguette slices right on top of the grated cheese, pressing down to set them in place. Drizzle the baguette slices with more olive oil, then transfer to the oven for 10 minutes, until the cheese is super crispy and the bread is golden. **PRO TIP:** You can do this at the same time as cooking the tomatoes.

Assemble the crostini. Leave the cheesy crostini to cool slightly as they come out of the oven – this will give the cheese a chance to properly crisp up and remain in place. Carefully turn the crostini over, so the cheesy side is on top.

Spoon a dollop of creamy labneh on top of the crostini, then place a roasted tomato on top, making sure to drizzle over some of the lovely tomato cooking juices. Scatter over the chopped basil leaves and the thyme to finish, then serve.

MINI DUMPLING CUPS



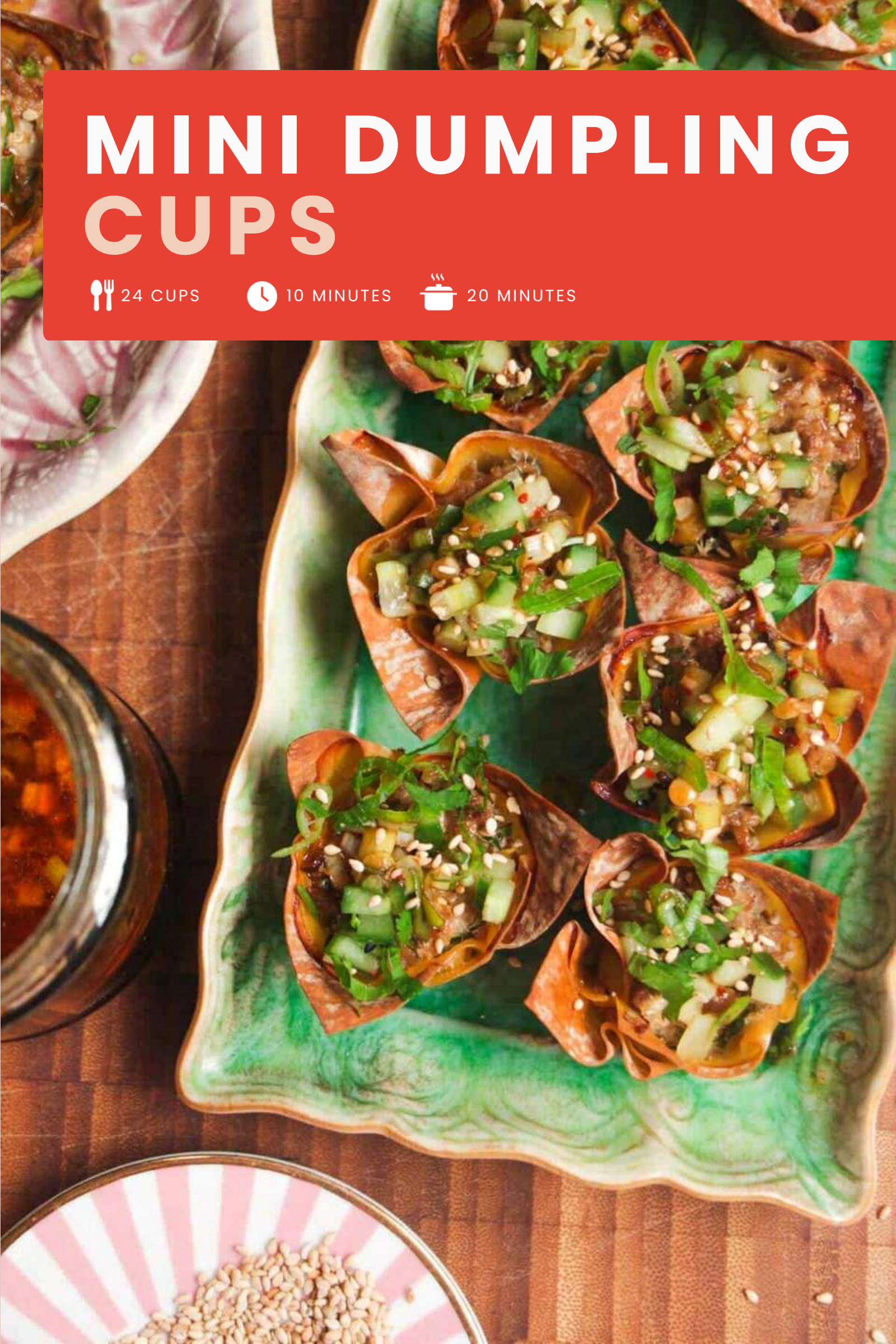
24 CUPS



10 MINUTES



20 MINUTES



These super easy dumpling cups are everything you love about juicy dumplings, with no folding, pleating, or fiddly wrapping required. Just mix your dumpling filling, press wonton wrappers into a muffin pan, fill, and bake.

Top with a zingy cucumber salsa and lots of lovely [dumpling dipping sauce](#) to serve.

INGREDIENTS

For the dumpling cups –

1 lb ground pork (or chicken/turkey)
3 scallions, (spring onions), finely chopped
A handful of cilantro leaves, chopped
3 garlic cloves, crushed
1- inch piece of ginger, grated (or 2 teaspoons ginger paste)
2 tablespoons light soy sauce
1 tablespoon sesame oil
2 teaspoons fish sauce
1 tablespoon black vinegar, or rice vinegar
Black pepper
24 square wonton wrappers
Olive oil, for greasing
[Dumpling dipping sauce](#), to serve

For the pickled cucumber –

½ cucumber, finely diced
1 tablespoon rice vinegar
½ teaspoon salt
1 tablespoon sesame seeds

INSTRUCTIONS

Make your dumpling filling. Heat your oven to 400°F (200°C fan). Add the ground pork, most of the chopped scallions and cilantro, the garlic, ginger, soy sauce, sesame oil, fish sauce, black vinegar, and a good grind of black pepper to a mixing bowl. Mix well to combine.

Prepare your mini muffin pan. Brush the insides of your mini muffin pan with olive oil. Gently press the wonton wrappers into each hole, folding the edges to create a little cup.

Fill your dumpling cups. Spoon a couple of heaped teaspoons of the dumpling mixture into the wonton cups, pressing down so that the filling goes to the bottom of the cups. You should get 24 cups out of this mixture.

Bake your cups. Transfer the pan to the oven and cook for 20 minutes, rotating it halfway through the cooking time.

Make the pickled cucumber. While the cups cook, add the diced cucumber, rice vinegar, salt, and sesame seeds to a small bowl. Mix to combine, then set aside.

Remove the cups from the oven. Once they look golden around the edges and brown on top, remove the pan from the oven. You should be able to easily remove the cups from the pan if you've greased it with the oil.

Garnish and serve. Transfer the cups to a serving platter, then spoon a little pickled cucumber salsa on top. Drizzle with dumpling dipping sauce, then scatter over the reserved scallions and cilantro.

CARAMELIZED ONION & GRUYÈRE CUPS



24 CUPS



20 MINUTES



15 MINUTES



OR

Flaky, ultra-crispy **phyllo cups** filled with bacon, caramelized onions, and melty Gruyère? Yes, please! These gorgeous little bites are everything you want in an appetizer. Easy to prep ahead and bake straight from the fridge, they're perfect for all kinds of entertaining.

INGREDIENTS

For the caramelized onions (optional, or use caramelized onion relish) –

- 1 tablespoon olive oil
- 2 large onions, thinly sliced
- 1 teaspoon salt
- 1 teaspoon balsamic vinegar

For the cups –

- 3 sheets of phyllo pastry, (filo)
- 3 tablespoons olive oil
- 4 slices bacon, chopped
- 3 ½ oz Gruyère cheese, cut into small cubes, (100g)
- Fresh rosemary, to serve

INSTRUCTIONS

Caramelize the onions (*skip this step if you're using caramelized onion relish*). Heat the olive oil in a large skillet over medium heat. Add the sliced onions, salt, and balsamic vinegar, then cook, stirring often, until they're soft and deeply golden. This will take at least 25 minutes. Set aside to cool slightly.

Heat your oven and prepare your muffin pan. Set your oven to 375°F (180°C fan) and grease a 24 cup mini muffin pan with butter or oil.

Prepare the phyllo. Lay one sheet of pastry on a wooden board or flat surface. Brush with olive oil, then lay another sheet of pastry on top. Brush with olive oil again, then lay the third sheet on top. Keep your pastry covered with a damp kitchen towel while you're working to prevent it from drying out. Slice the pastry into small squares. I like to slice a test square first before cutting them all, just to make sure they are the right size for the muffin pan.

Assemble the bites. Gently press the pastry squares into your muffin pan to form cups; they should easily fold in. Spoon a little of the caramelized onions (or relish) into each cup. Add a few pieces of chopped bacon, then top with a cube of Gruyère.

Bake the cups. Transfer the muffin pan to the oven, and bake for 10 to 12 minutes, until the pastry looks golden, the bacon is cooked and crispy, and the cheese is bubbling.

Garnish and serve. Remove from the oven, and let the cups cool slightly in the pan before removing them (they should pop out easily). Arrange on a serving platter, then sprinkle with the fresh rosemary. Serve warm or at room temperature.

JALAPEÑO POPPER TACO CUPS



30 CUPS



10 MINUTES



30 MINUTES



Turning a party appetizer favorite into lovely little bite-sized **jalapeño popper taco cups** is a fab, fun twist on regular jalapeño popper dip. Easy to assemble (and you can prep them ahead of time) and even easier to eat, they're a serious crowd-pleaser, perfect for entertaining.

INGREDIENTS

4 flour tortillas
3 slices streaky bacon
8oz/225g cream cheese, at room temperature
½ cup thick Greek yogurt
1 cup jarred pickled jalapeños, chopped
4 garlic cloves, crushed (or 1 teaspoon garlic powder)
1 teaspoon smoked paprika
1 cup grated cheddar cheese
¼ cup grated mozzarella cheese
1 teaspoon salt
Oil, for greasing

INSTRUCTIONS

Prepare your muffin pan. Heat oven to 400°F (200°C) fan, then grease a mini muffin tin with olive oil.

Make your mini tortillas. Use a cookie cutter (or the rim of a small glass) to cut out little circles from your tortillas. Chop the leftovers from one of the tortillas into little pieces – you'll use these as a little crunchy crumb topping on your cups.

Prepare the jalapeño popper filling. Cook the bacon until super crispy (about 5 minutes), then transfer it to a large mixing bowl. Add the cream cheese, Greek yogurt, chopped jalapeños (set aside 1 tablespoon to scatter on top of the cups), crushed garlic, paprika, mozzarella, cheddar and salt. Mix well.

Arrange the tortilla cups. Press the little tortilla circles into your greased mini muffin pan. If your tortillas tear when you do this, cover them with a kitchen towel and pop them into the microwave for 20 seconds to soften.

Fill the tortilla cups. Spoon a heaped teaspoon of the jalapeno popper dip mixture into each cup. Scatter the set-aside chopped jalapeños on top of each cup, then scatter over the chopped tortilla crumbs. Drizzle with a little olive oil.

Bake the cups. Transfer the muffin pan to the oven and bake for 30 minutes, or until the tortillas are crispy and golden. Remove from the oven, then carefully remove the taco cups from the pan. Arrange on a serving platter, then serve while hot, crispy and gooey. Serving the cups with garlic aioli, spicy aioli or sweet chilli jam would be a great idea too.

LOADED ANTIPASTI SALAMI CUPS



20 CUPS



10 MINUTES



15 MINUTES



Only 20 minutes stand between you and a platter of crispy, **super-loaded salami cups**. Pop salami slices into a mini muffin pan, mix a quick filling using classic antipasti ingredients I bet you already have, then fill and drizzle with honey. An easy, impressive appetizer guaranteed to be a crowd-pleaser.

INGREDIENTS

20 slices of salami
½ cup of caramelized onions
½ cup of sundried tomatoes
½ cup of olives
3.5oz (100g) feta
A handful of thyme leaves
1 tablespoon honey (or hot
honey sauce or sweet chilli jam)

INSTRUCTIONS

Make the salami cups. Heat your oven to 400°F (200°C fan). Press the salami slices into your mini muffin pan to create little salami cups. You can use a shot glass, or similar, to help you with this if you're finding it tricky.

Bake the salami cups. Transfer to the oven, and bake for 10 minutes, until the salami is crispy around the edges. Remove from the oven, then transfer the salami cups to a wire rack to cool (they'll continue to crisp up as they do).

Mix the filling. Chop the caramelized onions, sundried tomatoes, and olives, then add to a small bowl. Crumble in the feta, and add most of the thyme leaves. Mix well to combine.

Assemble the cups. Spoon the filling into your crispy salami cups – I find the easiest way to do this is to pick up a cup, and spoon in a heaped tablespoon of the filling, over the bowl with the filling in. If some of the filling falls out, it falls back into the bowl and won't make a mess.

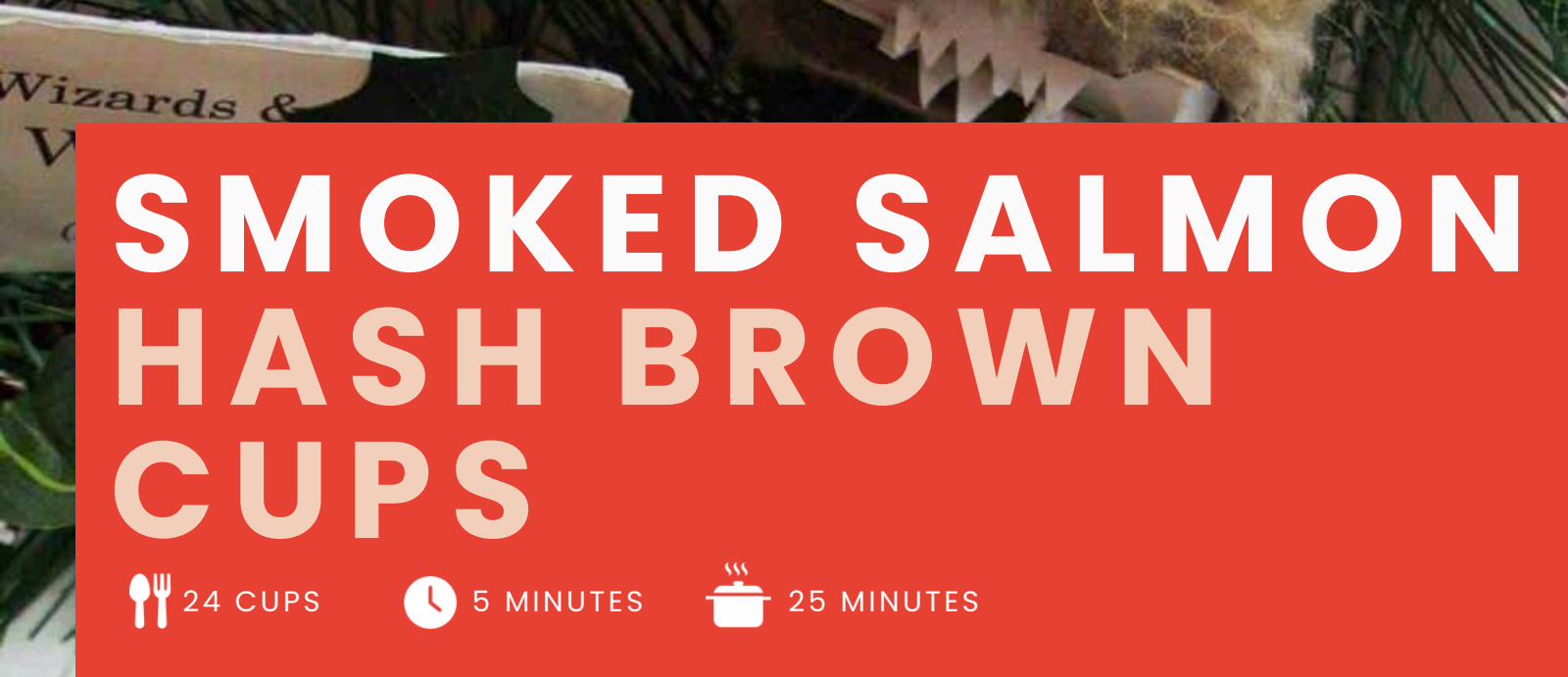
Garnish and serve. Transfer the bites to a serving platter, then drizzle with the honey and scatter over the remaining thyme.

KATE'S PRO TIPS

You can make both the salami cups and the filling ahead of time. They'll keep in the fridge for 5 days.

Then fill and serve when you're ready.

Let the salami cups cool completely on a wire rack before storing. The cups will soften a bit over time, but you can easily crisp them back up in the air fryer or the oven for a few minutes (at 350°F or 180°C).



SMOKED SALMON HASH BROWN CUPS



24 CUPS



5 MINUTES



25 MINUTES



Meet your new brunch-meets-party obsession – **mini crispy hash brown cups**, with creamy Boursin, silky smoked salmon, and everything bagel seasoning.

Perfect for festive brunch spreads, or when you want a party appetizer that feels totally acceptable to eat for breakfast.

INGREDIENTS

For the hash brown cups –

48 frozen tater tots, (small frozen shredded potato bites, also called potato gems or hash brown bites)

Olive oil spray

Everything bagel seasoning

For the whipped Boursin filling –

1 box of Boursin, (5.3oz/150g)

2 tablespoons Greek yogurt, or ricotta, whipped cottage cheese, sour cream

1 tablespoon lemon juice

Zest of ½ a lemon, (use the other half as a garnish)

Black pepper

For the topping –

3.5 – 4 oz (100 – 120g) smoked salmon, sliced into strips

Everything bagel seasoning

A handful of fresh chives, finely sliced (or use fresh dill)

Lemon zest, (use the remainder of the zest from the Boursin filling)

Pickled red onion, or capers, optional

INSTRUCTIONS

Bake the tater tots. Heat your oven to 400°F (200°C fan) and lightly grease your mini muffin pan with the olive oil spray. Arrange 2 frozen tater tots in each hole (they don't have to fit perfectly). Transfer to the oven and bake for 10 minutes, until they've softened but they're not crispy.

Form the tots into cups. Remove the pan from the oven, use the back of a spoon to press the tots into little cup shapes, pushing the potato up the sides and pressing down to form a base. Sprinkle the bottom of each cup with a little everything bagel seasoning.

Bake the cups again until crispy. Pop them back into the oven for 15 minutes, until the cups are golden and crispy around the edges. Remove from the oven, and let them cool in the pan for about five minutes before gently removing them.

Make the whipped Boursin. Add the Boursin, 2 tablespoons of Greek yogurt, 1 tablespoon of lemon juice, half the lemon zest, and a good grind of black pepper to a bowl. Mix until soft and fluffy. I like to transfer the mixture to a piping bag at this point for easy assembly, but you can also just spoon the mixture into the cups.

Assemble the cups. Arrange the crispy hash brown cups on a serving platter. Pipe or spoon in enough of the whipped Boursin to fill the cups, then top with a couple of slices of smoked salmon. Finish with a scattering of everything bagel seasoning, fresh chives, the remaining lemon zest, and a little piece of pickled red onion or a couple of capers if you're using them. Serve right away.

BACON WRAPPED TATER TOTS



40 TOTS



10 MINUTES



15 MINUTES



These gorgeous **bacon-wrapped tater tots** are tiny, crispy bites of joy – the kind of fun little appetizer that flies off the plate at parties. Super quick to make, they crisp up beautifully in the air fryer or oven, and the colorful sprinkle at the end makes them feel instantly special.

INGREDIENTS

For the bacon wrapper tater tots –

40 frozen tater tots, (roughly half a regular 32oz / 2 lb bag)

20 strips of thin-cut bacon, cut in half (streaky bacon is best)

For the topping –

2 to 3 tablespoons of hot honey sauce, or sweet chili jam, or regular honey mixed with a pinch of chili flakes

2 tablespoons of pistachio nuts, finely chopped or crushed

2 tablespoons parmesan cheese, grated

1 tablespoon dried cranberries, finely chopped

A handful of chives, finely sliced

INSTRUCTIONS

Prep your ingredients. If you're using the oven, heat it to 400°F (200°C) and line a baking sheet with parchment paper.

Wrap the tots. Pick up a tater tot, and tightly wrap a half strip of bacon around it. Place it bacon seam side down on your prepared tray, or straight in your air fryer basket. Repeat with the remaining tots and bacon.

Cook the tater tots (*air fryer instructions*). Air fry the bacon wrapped tots at 400°F (200°C) for 15 minutes, shaking them halfway through the cooking time, until the bacon is gorgeously crispy and the tater tots look golden and gorgeous. You'll notice the tots will expand as the bacon crisps – making them longer. This is fine.

Cook the tater tots (*oven instructions*). Pop the baking sheet into your oven and bake the wrapped tots for 25 minutes, rotating the tray halfway through the cooking time, until the bacon is crispy and the tots are nice and golden.

Garnish and serve. Pile the hot, crispy wrapped tots into a serving bowl or onto a platter. Drizzle with the hot honey sauce, then scatter with the crushed pistachios, grated parmesan, chopped dried cranberries, and the chives. Enjoy while hot, crispy, and gorgeous.

KATE'S PRO TIPS

You can make them a little fancier by serving the tots as individual bites – scattering each one with the topping and hot honey.

Wrap the tots in the bacon up to 24 hours before baking if you like. Or wrap, pop into the freezer, and then cook from frozen. You may just need to add a couple of minutes onto the cooking time.

CREAMY BEET FETA DIP



8 SERVINGS



5 MINUTES



Smooth, creamy and undeniably pink, this vibrant beet feta dip takes FIVE minutes to make and is a serious party showstopper. To cut prep time right down, we're using ready-to-eat, cooked beets (rather than having to roast them low and slow). Serve with [crunchy baked pita chips](#), [rosemary bread](#) or [chili cheese focaccia](#).

INGREDIENTS

For the beet feta dip -

2 cooked beets (not in vinegar)
7oz/200g feta cheese
2 tablespoons cream cheese
2 garlic cloves
1 tablespoon lemon juice
1 tablespoon olive oil
½ teaspoon salt

For the toppings -

1 tablespoon olive oil
1 tablespoon nutty dukkah
Handful of fresh thyme leaves

INSTRUCTIONS

Blitz the dip. Add the beets, feta, 2 tablespoons of cream cheese, 2 garlic cloves, 1 tablespoon of lemon juice, 1 tablespoon of olive oil and 1/2 teaspoon of salt to the bowl of a food processor, or into a blender. Blitz for a couple of minutes, until a smooth, creamy sauce forms.

Taste and season. Scrape down the edge of the bowl, then blitz for another couple of minutes to make sure everything is properly mixed. Taste, then add a little more salt if it needs something extra (this will depend on how salty your feta is). For a looser consistency, add a little more olive oil.

Garnish and serve. Spoon the dip out into a serving bowl or onto a small plate, then use the back of your spoon to hollow out a little crater in the middle. Drizzle 1 tablespoon of olive oil on top, followed by the thyme leaves and the dukkah. Serve with your favourite crackers and enjoy.

PREP AHEAD

The dip keeps well for 3 days, stored in the fridge in a covered container.

Bring it back to room temperature to serve and give it a good stir – it will firm up in the fridge and make it tricky to dip anything in.

SMOKED SALMON CUCUMBER BITES



40 BITES



20 MINUTES



Freshen up your appetizer spread with these smoked salmon cucumber bites, loaded with whipped Boursin cheese, silky salmon, and colorful pickles. If you're looking for an easy smoked salmon appetizer you can make ahead, this is for you. If you can't find Boursin cheese, regular cream cheese works brilliantly.

INGREDIENTS

- 1 cucumber
- 5oz (150g) smoked salmon, sliced into small pieces
- 1 box (5.2oz) Boursin cheese
- ¼ cup pickled red onions, chopped
- A handful of fresh chives, finely chopped
- Zest of 1 lemon
- Nigella seeds, to garnish (or use black sesame seeds, everything bagel seasoning, or nutty spiced dukkah)

INSTRUCTIONS

Slice your cucumber. Cut your cucumber into slices, about ⅓ inch thick. You want to make sure they're reasonably thick slices, as anything too thin won't be able to support the topping. Lay the slices out and gently pat them dry with a paper towel to remove any excess moisture – this helps the topping stay put.

Whip the Boursin. You can do this in a small food chopper or processor, or by hand in a bowl. Whipping the cheese aerates it and makes it smoother, so it's easier to spread. Blitz the Boursin for a couple of minutes, until light and smooth (or mix and break up with a fork until smooth).

Assemble the bites. Spoon a heaped teaspoon of the Boursin onto each cucumber slice, then top with a little pile of smoked salmon. Divide the chopped pickled onions on top, then finish with the nigella seeds, chives, and the lemon zest.

PREP AHEAD

The assembled bites will keep well for a fair few hours in the fridge, perfect for prepping in the morning, then serving them later in the day.

Or, you can slice the cucumber and whip the Boursin ahead of time (the cucumber will be fine for 3 days and the Boursin for at least 5), and then just assemble the bites when you're ready.

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