



White Bean Dip

INGREDIENTS

- 1 15 oz can Cannellini or Great Northern beans
- 1/3 c cilantro (plus more for garnish)
- 2 T lemon juice
- 2-3 cloves garlic, chopped
- 1 T olive oil
- 1/2 t salt
- 1/8 t pepper
- 1/3 scallions, sliced (plus more for garnish)

INSTRUCTIONS

1. Drain the liquid from the beans reserving 1 T. Place the beans, garlic, salt, pepper, oil, lemon juice in a mini food processor. Buzz them up to your liking. You can make this dip super smooth and creamy, or leave it a little chunky. Remove this mixture and place in a decorative bowl
2. In same blender, add the scallions, cilantro and reserved bean liquid. Buzz until you get a chopped mixture. Dollop this mixture in the center of the bean mixture.
3. Then slice a few more scallions and cilantro and sprinkle on top.

Serve with crusty bread or vegetables like cucumber slices, celery, carrots, or even blanched broccoli.