



RECIPES

Rosemary White Bean Dip

INGREDIENTS:

- 1 (15oz can) can cannellini or Great Northern Beans
- 2 medium cloves garlic, peeled
- 2 teaspoons freshly squeezed lemon juice and 1 teaspoon finely grated lemon zest
- ¼ cup plus 1 tablespoon extra virgin olive oil, divided
- 2 teaspoons finely minced fresh rosemary
- Salt and freshly ground pepper to taste

INSTRUCTIONS:

1. Place beans, garlic, and lemon juice in food processor. Pulse until beans are roughly chopped.
2. With motor running, slowly pour ¼ cup of oil through feed tube of processor. Process until mixture is smooth.
3. Transfer bean mixture to small bowl, stir in rosemary, lemon zest and remaining 1 tablespoon of oil. Season with salt and pepper to taste.
4. Serve immediately with veggies or crackers or store in an airtight container in refrigerator for up to 3 days.

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From: <http://www.seriousseats.com/recipes/2013/01/rosemary-lemon-white-bean-dip-recipe.html>

