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Cannellini Bean Dip

This mild dip is perfect for dipping fresh veggies. Try baby carrots, zucchini slices, celery sticks, broccoli and cauliflower florets, asparagus spears, mushrooms, bell pepper slices, or cherry tomatoes. If you prefer spicy dips, try adding a dash of your favorite hot sauce for an extra kick.

- 1 15-oz. can cannellini beans
- 2 Tbs. fresh lemon juice
- 3 tsp. olive oil
- 1 tsp. chopped fresh oregano (or 1/4 tsp. dried)
- 1/4 tsp. salt
- Additional olive oil for drizzling

Add beans, lemon juice, olive oil, oregano, and salt to the bowl of a food processor and blend until smooth. Transfer mixture into a small serving dish. Drizzle with additional olive oil and sprinkle with a little oregano or parsley. Dip your veggies!