

White Bean Dip With Rosemary Olive Oil

Serves
2 Cups

Ingredients

2 Cloves garlic, peeled and minced
¼ cup olive oil, divided
2 cans (15 oz. each) Cannellini, or white kidney beans, drained and rinsed
2 tbs. fresh lemon juice
2 tsp. Kosher salt
3 sprigs fresh Rosemary, rinsed

Preparation Instructions

In a 10 inch frying pan over medium heat, stir half the olive oil and 2 cloves garlic until fragrant, about 1 minute. Pour into a food processor. Wipe pan and set aside.

Add white beans, lemon juice, and salt into the food processor and blend until smooth. Pour into a serving bowl.

Return the frying pan to medium heat; add the olive oil and rosemary sprigs. Warm until fragrant. Remove from heat and let cool.

Drizzle olive oil over the bean dip and mince some rosemary over the bean dip. Serve at room temperature.