



White Bean Dip

Savannah · 28/09/2024



Prep Time

10

Difficult

Medium

Servings

10 servings

Description

An awesome alternative to the usual refried beans and tortilla chips. Serve this dip with pita chips or veggie wheat crackers.

Ingredients

- - 2 (15 ounce) cans cannellini beans
- rinsed and drained - ? cup chopped fresh cilantro - 3 cloves garlic
- crushed or to taste - ? cup olive oil - 1 ½ medium lemons
- juiced - salt and ground black pepper to taste

Instructions

1. In a food processor
2. combine the cannellini beans
3. cilantro
4. garlic
5. olive oil and lemon juice. Process until smooth
6. or to your desired consistency. Taste
7. and season with salt and pepper. Editor's Note: Please note the different recipe name as well as some differences in ingredient amounts when using the magazine version of this recipe. Variations as Featured in Allrecipes Magazine
8. February-March 2022: Black Bean Chipotle Dip: Use 2 (15-ounce) cans black beans
9. 1/3 cup chopped fresh cilantro
10. 1/4 cup freshly squeezed orange juice
11. 3 cloves garlic (minced)
12. 1 tablespoon minced chipotle in adobo
13. and 1/8 teaspoon ground black pepper. Pinto-Jalapeño Dip: Use 2 (15-ounce) cans pinto beans
14. 1/3 cup chopped fresh green onion
15. 1/4 cup freshly squeezed lime juice
16. 3 cloves garlic (minced)
17. 1 tablespoon jalapeño pepper
18. and 1/8 teaspoon ground black pepper.