

## White Bean Dip

### INGREDIENTS:

- 15 ounces cannellini beans, prepared
- 2 cloves garlic
- 2 tablespoons fresh lemon juice
- $\frac{1}{3}$  cup olive oil, plus 4 tablespoons
- $\frac{1}{4}$  cup (loosely packed) fresh Italian parsley leaves
- Salt
- Freshly ground black pepper
- 1 teaspoon dried oregano

### PREPARATION:

Preheat the oven to 400 degrees F. Place the beans, garlic, lemon juice,  $\frac{1}{3}$  cup olive oil, and parsley in the work bowl of a food processor. Pulse until the mixture is coarsely chopped. Season with salt and pepper to taste. Transfer the bean puree to a small bowl. Sprinkle with the oregano, salt, and pepper. Bake for 8 to 12 minutes, or until toasted and golden in color.

<http://www.foodnetwork.com/recipes/giada-de-laurentiis/white-bean-dip-with-pita-chips-recipe/index.html>

### NOTES FROM THE COOK:

Snack