

White Bean Dip with Rosemary and Lemon

This recipe appears in: Sauced: Rosemary and Lemon White Bean Dip [Photographs: Joshua Bousel] Mere minutes of work result in a smooth and creamy bean dip with lemon and rosemary creating a crowd-pleasing herbal, zesty, and fresh flavor. Adapted from Mark Bittman Author: Joshua Bousel

Source: seriouseats.com

Yield: makes about 2 cups

Serving size: 2

Calories per serving: 373



Ingredients:

- 1 cup dry navy beans or (15 1/2 ounce) can cannellini
- 2 cloves garlic, peeled and pressed
- 1 tablespoon lemon juice
- 1 teaspoon salt
- 1/4 cup olive oil
- 3 teaspoons finely minced fresh rosemary
- 2 teaspoons zest of lemon peels

Directions:

1. Place beans, garlic, and lemon juice in the work bowl of a food processor fitted with a steel blade. Pulse until beans are roughly chopped.
2. With motor running, slowly pour 1/4 cup of oil through feed tube. Process until mixture is smooth. Add water as needed to make a creamy dip.
3. Transfer bean mixture to a small bowl. Stir in rosemary, lemon zest, and remaining 1 tablespoon of oil. Season with salt and pepper to taste. Serve immediately or store in an airtight container in the refrigerator for up to 3 days.