

## Rosemary and Garlic White Bean Dip

### Ingredients:

- 1 (15-ounce) can great northern beans, drained
- 2 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 tablespoon fresh rosemary
- 2 cloves garlic, roughly chopped
- 1 tablespoon water to thin, as needed
- 1/2 teaspoon coarse salt
- Dash of pepper
- Crackers or cut vegetables for serving



### Directions

1. Place beans, olive oil, lemon juice, rosemary, and garlic in the bowl of a food processor. Pulse 10 times. Add water to thin, as needed. Continue to process until smooth. Add salt and pepper.
2. Serve with crackers or cut vegetables.

*Makes 8 servings*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*