

Bean Dip

Servings: 6

Prep Time: 2min

Cook Time: 0

Ingredients

- 1 can of drained cannellini beans
- Touch of crushed garlic
- Dash of ground cumin
- 30 ml lemon juice
- 100 ml olive oil
- salt and pepper to taste

Directions

1. Puree the cannellini beans with a touch of crushed garlic and lemon juice.
2. Slowly stir in olive oil in small amounts at a time, until a creamy dip is obtained.
3. Season with a dash of ground cumin, salt and pepper to taste.
4. Store any leftover in the fridge and use within 3 days.

