

Cannellini Dip

Ingredients

- **1 15-oz can** cannellini beans (white beans), drained and rinsed
- **3 tablespoons** extra-virgin olive oil
- **¼ cup** water
- **2 teaspoons** lemon juice
- **4-5** sun dried tomatoes packed in oil (to taste)
- **1 tablespoon** minced garlic
- **2 tablespoons** fresh basil or **1 tablespoon** basil paste, to taste
- **2 tablespoons** grated parmesan cheese
- Salt and pepper to taste



Instructions

1. Combine all ingredients to a blender or food processor.
2. Process until beans are all broken up and the mixture is the consistency of hummus.
3. Add more seasoning to suit your tastes, as necessary.
4. Serve with pita chips, fresh veggies, or on hearty bread like a [baguette](#).