

Greek Cannellini Bean Dip

Equipment	Ingredients
Serving bowl	2 cups cannellini beans, drained and rinsed
Knives	2 tablespoons garlic
Measuring cups	2 tablespoons lemon juice
Measuring spoons	$\frac{1}{4}$ cup olive oil
Chopping board	$\frac{1}{4}$ cup Italian parsley
Food processor	Salt and pepper to taste

How TO MAKE IT:

- 1 Place the beans, garlic, lemon juice, olive oil in the work bowl of a food processor.
- 2 Pulse until the mixture is coarsely chopped.
- 3 Season with salt and pepper, to taste.
- 4 Transfer the bean puree to a small bowl.

