

# TUSCAN CANNELLINI BEAN DIP SPREAD

This Tuscan Cannellini bean dip or spread is easy and fast to make. Using canned beans it can be ready in just minutes. Serve with a crusty Italian bread or crispy pitas.



*Tuscan Cannellini bean dip*

Great to make ahead of time and serve as your holiday guests arrive or take along to a gathering.

## Ingredients;

- 1 (15-ounce) can cannellini beans, drained and rinsed
- 1 clove garlic, crushed and minced
- 2 TBLS fresh lemon juice
- 1/3 cup extra virgin olive oil
- 2 TBLS fresh Italian parsley leaves, minced
- Salt and pepper to taste
- 2 TBLS grated Parmesan cheese

## Directions;

Drain and thoroughly rinse the beans. Place all ingredients except the parsley in a food processor and puree. Stir in the minced parsley. Serve at room temperature with crusty bread, pita or small cut raw veggies.