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Cannellini Dip with Veggies

Serves 4

Ingredients:

- 1 (15-ounce) can cannellini beans, drained and rinsed
- 2 cloves garlic
- 2 TBSP fresh lemon juice
- 1/3 cup olive oil
- ¼ cup (loosely packed) fresh Italian parsley leaves
- ¼ tsp sea salt
- freshly ground black pepper
- 1 tsp dried oregano
- 1 red bell pepper, cut into chip size triangles
- 1 medium zucchini, cut diagonally, ¼ inch thick slices, then cut each in half
- ½ to 1 lb. fresh snap peas, trimmed

Preparation:

1. Place the beans, garlic, lemon juice, 1/3 cup olive oil, and parsley in the work bowl of a food processor. Pulse until the mixture is coarsely chopped. Season with salt and pepper, to taste. Transfer the bean puree to a small bowl.
2. Serve with bell pepper, zucchini, and snap pea “dippers”.



Food Fairy Note:

Adapted from: *White Bean Dip with Pita Chips*, [Giada De Laurentiis](#), Food Network.com