

White Bean Dip

Ingredients

- 2 tbsp olive oil
- 1 shallot (diced)
- 3 garlic cloves (minced)
- 1 tsp fresh oregano (chopped)
- 1 tsp fresh rosemary (chopped)
- 1 tsp fresh thyme (chopped)
- 1 tsp kosher salt
- 1/2 tsp fresh cracked pepper
- 1/4 cup vegetable broth or water
- 2 cans (15.5 oz) cannellini beans (drained and rinsed)
- 1 lemon (zested and juiced)
- Assorted vegetables and crackers for serving

Directions

1. In a large skillet, heat the olive oil over medium heat. Add the shallot, garlic, oregano, rosemary, and thyme. Season with the salt and pepper and cook until the shallot and garlic have softened, 3 to 4 minutes.
2. Stir in the broth and beans until well combined.
3. Spoon the bean mixture into a food processor, along with the lemon zest and juice. Process until relatively smooth. Taste and adjust seasonings as needed.
4. Add the bean puree to a large, shallow bowl. Using the back of a spoon, create a small well in the center. Drizzle over 1 to 2 tablespoons olive oil and top with a little cracked pepper.
5. Garnish the bowl with the rosemary sprig and serve with your favorite vegetables and crackers.

The Pioneer Woman

