



Rosemary Dijon White Bean Dip

Serves 4-6

Ingredients:

1 bulb of garlic
6 tablespoons olive oil, divided
2 (15.5oz) cans white beans, drained and rinsed
2 teaspoons Rosemary Dijon Seasoning
2 tablespoons lemon juice
1-2 tablespoons vegetable broth
Salt and cracked black pepper to taste
Rosemary sprigs for garnish
Grilled or toasted bread, pita chips, or crostini for dipping

Instructions

Preheat oven to 400°F. Trim the top off of the bulb of garlic and place on a large square of aluminum foil. Drizzle garlic with olive oil and loosely wrap, like a parcel, in the foil. Place in the oven and roast for 30 minutes or until the garlic cloves have browned slightly. Remove from the oven and set aside to cool at room temperature before squeezing out the roasted garlic cloves. Place garlic, white beans, seasoning, and lemon juice in the bowl of a food processor, blend until smooth. Add broth, a tablespoon at a time, to thin the spread if necessary. Season to taste with salt and pepper. Transfer the dip to a serving bowl and drizzle with the remaining 3 tablespoons of olive oil, sprinkle with a little cracked black pepper, and garnish with rosemary sprigs before serving. Serve with bread, crostini or pita chips for dipping.