

White Bean Dip
1 (14- to 15-oz) can cannellini beans, rinsed and drained
2 garlic cloves, finely chopped
1 tablespoon fresh lemon juice
2 tablespoons olive oil
2 tablespoons chopped fresh flat-leaf parsley or basil
1/4 teaspoon salt
1/4 teaspoon black pepper

Prepare beans: Coarsely mash beans with a fork in a bowl, then stir in garlic, lemon juice, oil, parsley, salt, and pepper.

White Bean with Pesto Dip
2 15-ounce cans cannellini beans (white kidney beans), rinsed, drained
1/2 cup purchased pesto
2 to 3 teaspoons fresh lemon juice

Process beans in food processor or mash with fork. Stir in pesto. Add lemon juice to taste. Salt and pepper to taste, if desired.