

# White Bean Dip with Pita Chips

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Ingredients:

1 (15 oz.) can cannellini beans, drained and rinsed

2 cloves garlic

2 tbl. fresh lemon juice

1/3 cup olive oil, plus 4 tbl.

¼ cup (loosely packed) fresh Italian parsley leaves

Salt and freshly ground black pepper

6 pitas

1 tsp. dried oregano

Directions:

Preheat the oven to 400°

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.

Cut each pita in half and then into 8 wedges. Arrange the pita wedges on a large baking sheet. Pour the remaining oil over the pitas. Toss and spread out the wedges evenly. Sprinkle with the oregano, salt and pepper. Bake for 8-12 minutes, or until toasted and golden in color.

Serve the pita toasts warm or at room temperature alongside the bean puree.

~ Credit: Giada De Laurentiis