

White Bean and Garlic Scape Dip

From – 2sistersgarlic.com

1/3 cup sliced garlic scapes (3 to 4)
1 Tbsp freshly squeezed lemon juice, more to taste
½ tsp coarse sea salt, more to taste
ground black pepper to taste
1 can (15 oz) cannellini beans, rinsed and drained
¼ cup extra virgin olive oil, more for drizzling

- In a food processor, process garlic scapes with lemon juice, salt and pepper until finely chopped.
- Add cannellini beans and process to a rough puree.
- With motor running, slowly drizzle olive oil through feed tube and process until fairly smooth.
- Pulse in 2 or 3 Tbsp water, or more, until mixture is the consistency of a dip.
- Add more salt, pepper and/or lemon juice, if desired
- Spread out dip on a plate, drizzle with olive oil, and sprinkle with more salt.
- Serve with bread, tortilla chips, etc.



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