

Spicy Chipotle White Bean Dip by Lynn's Recipes



Lynn demonstrates how to make a quick dip that would be perfect for a Super Bowl Party or other gathering.

Ingredients:

- 1 (15 ounce) can cannellini beans, drained and rinsed
- 1-3 chipotle peppers in adobo sauce, or more, to taste
- 2 cloves garlic
- 2 Tablespoons lemon juice
- 1 teaspoon cumin
- 1 teaspoon chili powder
- $\frac{1}{4}$ cup plus 2 Tablespoons olive oil

In the bowl of a food processor, combine cannellini beans, chipotle peppers, garlic, lemon juice, cumin and chili powder.

With the motor running, add olive oil in a slow stream until emulsified.

Serve with pita bread, pita chips, or tortilla chips, if desired.

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