



GREEN CHILE WHITE BEAN DIP

YIELDS 3 CUPS

Ingredients

- 2 cans cannellini or great northern beans, rinsed and drained (for 1 cup of dried beans cooked until tender and drained, looking for a total of 3 cups cooked beans)
- 4 oz roasted chopped green chiles
- 2 tsp hatch chile powder (can substitute any ground chile)
- 2 tsp salt
- 2 tbsp lime juice
- 1 tbsp roasted garlic
- ½ cup roughly chopped cilantro (leaves and tender stems)

Directions

1. Combine all ingredients except cilantro in a blender or food processor.
2. Puree on low speed, gradually working up to medium speed until puree is thick and smooth, the consistency of traditional hummus - add water one tbsp at a time as needed to get the mixture moving.
3. When the right consistency is reached, add the cilantro and puree on low to medium speed until the cilantro is finely chopped but small flecks remain.