



## CREAMY CURRIED BEAN DIP WITH TURMERIC

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Yield: approximately 2 cups

### Ingredients:

- ❖ (1) 15-ounce can cannellini beans, drained and rinsed
- ❖ 1 tablespoon fresh lemon juice
- ❖ 1 medium garlic clove, chopped
- ❖ ½ teaspoon curry spice (Garam Masala)
- ❖ ½ teaspoon turmeric
- ❖ ¼ teaspoon cumin
- ❖ ¼ cup extra-virgin olive oil
- ❖ Salt and Pepper to taste
- ❖ Cilantro, finely chopped



### Procedure:

1. In a food processor, puree beans, spices, lemon juice and garlic. Slowly drizzle olive oil until creamy in texture.
2. Season with salt and pepper.
3. Transfer dip to small bowl. Garnish with cilantro.