

# White Bean Dip with Pita Chips

Prep Time: 15 min

Cook Time: 12 min

Serves: 6 servings

## Ingredients

1 (15-ounce) can cannellini beans, drained and rinsed  
2 cloves garlic  
2 tablespoons fresh lemon juice  
1/3 cup olive oil, plus 4 tablespoons  
1/4 cup (loosely packed) fresh Italian parsley leaves  
Salt  
Freshly ground black pepper  
6 pitas  
1 teaspoon dried oregano

## Directions

Preheat the oven to 400 degrees F.

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 to 12 minutes, or until toasted and golden in color.

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

