

### **White Bean and Artichoke Dip**

1 Can Cannellini Beans  
1 Can Artichoke Hearts  
1 Small Clove Garlic, chopped (about 1 tsp. chopped Garlic)  
2 Tbsp. Fresh Lemon Juice  
2 Tbsp. Extra Virgin Olive Oil, plus more for drizzling on top  
3 Tbsp. Freshly Grated Parmesan Cheese  
1 tsp. Finely Chopped Rosemary  
Salt and Fresh Ground Black Pepper to Taste  
Sweet Paprika for garnish

1. Drain Beans into colander and rinse well, until no foam remains. Let Drain at least 5 minutes. Drain Artichokes.
2. In food processor, combine beans, artichokes, garlic, and lemon juice and blend until fairly smooth. Keep food processor motor running and add the olive oil in a stream.
3. Add Parmesan, and finely chopped fresh rosemary and pulse about 10 times to blend. Season dip to taste with salt and fresh ground pepper. Place dip into a bowl and sprinkle with paprika and drizzle over a small amount of olive oil.

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