

# Lemony Artichoke White Bean Dip

**SOURCE: SYLVIA FOUNTAINE**

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## INGREDIENTS

- 14 oz can white beans, rinsed and drained (1/2 c cooked white beans)
- 12 oz jar marinated artichoke hearts (about 1/2 c), drained, save the marinade
- 2 cloves garlic
- 3 tbsp tahini paste
- 3/4 tsp salt
- 1/4 tsp cracked pepper
- zest from one large lemon, divided
- 1 tbsp olive oil
- garnish with olive oil, chili flakes (aleppo are nice), parsley or dill, and lemon zest
- serve with crackers, veggies, toasty pita bread, or chips

## DIRECTIONS

1. Place drained, rinsed white beans in a food processor. Add garlic, drained artichoke hearts, tahini paste, salt, pepper, and 2/3 of the lemon zest. Add 1 tbsp olive oil and 3-4 tbsp or the marinade (start with 3). Puree until ultra-smooth. In a food processor, this may take up to 2 minutes - make it as creamy as possible.
2. Taste and adjust salt, adding more to taste. For a "looser" dip, add a little more marinade a tbsp at a time.
3. Spoon artichoke dip into a medium-sized shallow bowl. With the back of a spoon, swirl a circular "well" into it, where olive oil will go.
4. Drizzle a couple tbsp olive oil into the "well." Sprinkle with chili flakes, fresh herbs, and the remaining lemon zest.
5. Serve with your choice of dipping food!

Find it online: <http://www.feastingathome.com/lemony-artichoke-white-bean-dip/>

