

# Cannellini Bean Dip

*Food Network Magazine*

*5 cloves garlic, sliced*  
*2 teaspoons chopped rosemary*  
*1/2 cup olive oil*  
*2 cans (15 ounce ea) cannellini beans,*  
*drained and rinsed*  
*1 tablespoon lemon juice*  
*1/4 teaspoon red pepper flakes*  
*Salt (to taste)*

In a pan, cook the garlic and rosemary in olive oil until the garlic is softened, 2 minutes. Let cool.

In a food processor, puree the garlic mixture, cannellini beans, lemon juice and red pepper flakes until smooth.

Season with salt.

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Per Serving (excluding unknown items): 2326 Calories; 111g Fat (42.1% calories from fat); 95g Protein; 250g Carbohydrate; 62g Dietary Fiber; 0mg Cholesterol; 67mg Sodium. Exchanges: 16 Grain(Starch); 6 Lean Meat; 1 Vegetable; 0 Fruit; 21 1/2 Fat.