



Pinto Bean Herb Dip

Perfect with Crackers, Crudités, or Crisps

You Will Need:

- 8 oz can of Pinto Beans or White Cannelli Beans
- ¼ cup **Delavignes Basil Infused Olive Oil**
- ¼ cup **Delavignes Sun-Dried Tomato Infused Olive Oil**
- 3 tablespoons chopped Sun-Dried Tomatoes
- ½ cup Fresh Parsley Leaves
- ½ cup Fresh Basil Leaves
- 8 Fresh Oregano Leaves
- 2 cloves Garlic
- 1 Lemon, Juiced
- 1 teaspoon each Salt & Pepper

Instructions:

Combine all ingredients except lemon juice and Olive Oils in a food processor or high-speed blender. Pulse Food Processor while adding lemon juice, then slowly drizzle in the olive oils to make the mixture blend together. Transfer to serving dish and chill for 2 hours before serving. Serve with Fresh Vegetables or crackers.

For more recipes & ideas please visit The Olive Oil Factory Retail Store at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com