

WHITE BEAN PUREE

from About.com French Food

Prep time: 5 minutes (well, maybe a little more!)

2 T. extra virgin olive oil

1 clove garlic, pressed

1/4 t. dried basil

1/4 t. dried thyme

1/4 t. dried rosemary, crushed

1/4 t. dried parsley

1/4 t. salt

1/8 t. pepper

2 T. lemon juice

1 can (15 oz) white beans (I used cannellini), drained

1/4 c. roasted red peppers, finely diced

Using a food processor or blender, puree all the ingredients except the red peppers. Add water if necessary, 1 T. at a time, until the bean puree is completely smooth. (I wanted a little texture to it so added no water and did not let it get all the way smooth. I think it depends on whether you want to use this as a spread or a dip.) Stir in the diced red peppers. (I made this a couple of days ahead to blend the flavors and did not put in the red pepper until the day it was served.)
