

Reckless In The Kitchen

White Bean Hummus

Ingredients:

- 1 can white beans (Cannellini beans, Navy beans, etc.)
- 3 sprigs of fresh thyme
- 2 cloves garlic, minced
- 1 Tbsp fresh lemon juice
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tsp olive oil

Directions:

Rinse and drain the white beans. Toss the beans and the remaining ingredients into a food processor. Blend until mostly smooth with just a few large chunks remaining.

Scrape bowl of food processor and put hummus into a bowl. Cover with plastic wrap and chill for 3-4 hours before serving.