

# Stacy's® Pita Chips with Creamy White Bean and Chimichurri Dip

## Ingredients

### Creamy White Bean Dip:

- 1 pkg (7 oz) Stacy's® Simply Naked® Pita Chips
- 1 can (15 oz) cannellini (white kidney) beans, drained and rinsed
- 1 head garlic
- 1 tbsp lemon zest
- 2 tbsp lemon juice
- 1 tsp salt
- 1/2 tsp black pepper
- 3 tbsp olive oil

### Chimichurri Sauce:

- 1/2 cup packed finely chopped parsley leaves
- 3 tbsp olive oil
- 1 clove garlic, minced
- 1 tsp lemon juice
- 1 tsp red wine vinegar
- 1/2 tsp salt
- 1/4 tsp chili flakes
- 1/4 tsp dried oregano

## How to make it

1. To roast garlic, preheat oven to 425°F. Slice off tip from head of garlic (just enough to reveal cloves). Drizzle with 1 tsp olive oil and wrap in double layer of aluminum foil. Bake in preheated oven for 25 to 30 minutes or until garlic is soft and tender. When cool enough to handle, squeeze out garlic cloves.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	25 min	50 min	6-8

## Made with



Stacy's® Simply Naked® Pita Chips

2. Creamy White Bean Dip: In food processor, mix cannellini beans, roasted garlic, lemon zest, lemon juice, salt and pepper until smooth. Drizzle with oil; pulse until combined. Transfer to shallow serving bowl.
3. Chimichurri Sauce: In medium bowl, stir together parsley, oil, garlic, lemon juice, vinegar, salt, chili flakes and oregano.
4. Drizzle chimichurri sauce over white bean dip. Serve with Stacy's® Simply Naked® Pita Chips.