



Aunty Dale's **BUTTERBEAN DIP** WITH NATIVE DUKKAH



Ingredients

- 2 cans butterbeans drained & rinsed**
- 2 cloves garlic, minced**
- 1/4 cup tahini**
- 1/4 cup fresh lemon juice**
- 2 tablespoons olive oil**
- Salt and pepper, to taste**
- My Dilly Bag Earth /Sunshine Dukkah**

Olive oil drizzle

- High-quality extra virgin olive oil**
- A few fresh basil leaves**
- A few fresh mint leaves**
- Half handful of fresh spinach leaves**

Steps

In a food processor, combine the butterbeans, garlic, tahini, lemon juice, and olive oil.

Pulse the mixture until it starts to come together. If it's too thick, add a little water, a tbsp at a time, until you reach your desired consistency.

Season the dip with salt and pepper to taste. Blend again until the mixture is smooth and creamy.

Taste the dip and adjust the seasoning if needed. Transfer the dip to a serving bowl.

Blend a generous amount of high-quality extra virgin olive oil with the fresh basil leaves, mint leaves, and spinach leaves until oil takes on a vibrant green color and the herbs are well incorporated. Strain through a fine mesh sieve if you prefer smoother texture.

Smooth the Butterbean Dip onto a serving plate. Drizzle the Olive Oil over the dip, creating a beautiful green accent.

Sprinkle the Sunshine Dukkah generously over the top

Serve alongside pita bread, fresh vegetables, or your favorite dippers.

