

Good Eats Recipes

Spicy Pepper and Bean Dip

What You Need:

- 1 jar GOOD EATS Roasted Red Peppers, drained
- 1 cup reduced-fat firm silken tofu (about 6 ounces)
- 1/3 cup fresh parsley leaves
- 2 tablespoons lime juice
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 2 garlic cloves, crushed
- 1 (16-ounce) can cannellini beans or other white beans, rinsed and drained
- 1/2 tsp. minced seeded jalapeno pepper
- Sliced jalapeno pepper (optional)

Directions:

Chop peppers to measure 1/4 cup; set aside. Place remaining peppers, tofu, and the next 7 ingredients (tofu through beans) in a food processor, and process until smooth. Spoon mixture into a bowl; stir in reserved 1/4 cup bell peppers and minced jalapeno. Cover and chill. Garnish with a sliced jalapeno, if desired.