WHITE BEAN DIP WITH FRESH HERBS
From the Family Garden's Dig, Plant, Grow program:
Sweet and Stinky 2010
Yield: 2 servings

**Ingredients**
- 1 can (14 ounces) cannellini beans*, rinsed and drained
- 1 clove garlic
- 1 ½ Tablespoons extra virgin Italian olive oil*
- 4 sprigs fresh mint leaves
- 6 sprigs fresh thyme leaves, stripped from stem
- Kosher sea salt*
- Black peppercorns*, ground
- 3 Tablespoons chives, chopped

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

**Instructions**
Pulse all ingredients except chives in food processor until a smooth paste forms and transfer to a bowl. Serve on toasted bread or as a dip, and garnish with chopped chives.