



## **Baklouti Black Bean Dip**

### **Ingredients:**

¼ cup Garlic Olive Oil

¼ cup Baklouti Green Chili Olive Oil

2 (15.5 ounce) cans black beans, rinsed and drained

1-1/2 teaspoons salt

1/2 teaspoon ground cumin

2 tablespoons fresh lime juice, from one lime, plus more if desired

A few tablespoons of water if necessary

1/4 cup fresh chopped cilantro, plus more for garnish (optional)

### **Directions**

Add the black beans, Garlic Olive Oil, Baklouti Green Chili Olive Oil, salt, cumin, lime juice, water and cilantro to the blender. Blend until smooth. If the dip is too thick, add a bit of water or lime juice, little by little, to thin it out. Taste and adjust seasoning, then transfer to a serving bowl. Serve warm, cold or room temperature with tortilla chips.

\*The heat comes from the Baklouti Green Chili Olive Oil, so if you like it mild, replace with unflavored Extra Virgin Olive Oil or simply double the Garlic Olive Oil used and omit the Baklouti.

Serve with tortilla chips or pita chips

alla vita, 27 State Street, 225-6526, [allavitavermont.com](http://allavitavermont.com)