



White Bean Spread

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tsp extra virgin olive oil

½ cup finely chopped red onion

2 cloves garlic, minced

Salt & freshly ground pepper to taste

1 can cannellini beans, rinsed & drained

½ tsp mild chili powder

¼ cup water

2 tbsp fresh basil, finely chopped

Ciabatta bread

Whole garlic cloves

Instructions

Mix all of the ingredients except basil in a food processor until the mixture becomes a slightly chunky puree. Transfer to a bowl and stir in basil. Season to taste.

This can also be served warm by sautéing the beans, onions and garlic in the olive oil for 3 to 4 minutes before processing.

For the toast, I thinly sliced Ciabatta bread and baked at 300 for 7 to 10 minutes on each side. It is crunchy but not brown. Then I rubbed the warm bread with a fresh garlic clove. It has a hint of flavor that is no over-powering.