

## Warm Semi-dried Tomato and Cannellini Bean Dip

Serves 6-8

1 tablespoon olive oil  
1 onion, finely chopped  
2 cloves garlic, peeled and chopped  
400g can cannellini or butter beans, undrained  
¼ cup chopped semi-dried tomatoes  
sea salt and freshly ground black pepper, to taste  
extra olive oil, for drizzling  
grissini or crostini, for serving

Heat oil in a saucepan and fry onion and garlic until softened. Add beans and simmer for 5-10 minutes until softened. Allow to cool slightly and puree in a food processor or mash with a fork. Before serving, return to the saucepan, warm gently and fold in half the semi-dried tomatoes. Spoon into a serving bowl. Top with remaining semi-dried tomatoes, drizzle with oil and sprinkle with pepper. Serve with grissini sticks.

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