Cannellini Bean Hummus

- 1 - 15 oz. can cannellini beans, rinsed and drained
- 2 cloves of garlic
- 2 tbsp. EVOO
- 1 tbsp. tahini
- Juice of 1 lime
- Dash of ground black pepper
- Dash of sea salt

1. Wash hands for 20 seconds. Make sure to scrub under your nails, around your wrists, and in between your fingers.
2. Open can of cannellini beans and place in a colander. Rinse & drain cannellini beans.
3. Place strained cannellini beans in the Bullet/food processor/blender.
4. Peel garlic cloves and place in the Bullet.
5. Pour the juice of 1 lime in the Bullet.
6. Add EVOO, salt, and pepper to the Bullet.
7. Add 1 tbsp. tahini to the Bullet. If you do not have tahini, you can use peanut butter as a binding agent to help give the hummus texture.
8. Cover the Bullet and blend/process together.
9. Blend until everything is mixed together and there are no whole beans left in the Bullet.
10. Once everything is blended, remove hummus from Bullet and place in bowl.
11. Enjoy as a spread on a sandwich or with fresh veggies, such as bell peppers, carrots, celery, cucumbers, and tomatoes.