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# WHITE BEAN DIP IN WONTON WRAPPER CUPS

Yield: 24 appetizers

Time: 10 minutes

## INGREDIENTS

- 1 package small wonton wrappers -

### White Bean Dip

- Yield approximately 1 ½ cups
- 1 can cannellini beans 14 ounces
- Salt and pepper
- Juice of 1/2 lemon

## DIRECTIONS

Chopped tomato, cucumber and parsley for garnish

Preheat oven to 350 degrees. Spray a mini muffin tin with nonstick spray.

Gently place one wonton wrapper in each compartment, pressing down slightly to make a "mini cup." Bake in preheated oven for 6 to 8 minutes, until lightly browned.

Cups can be made up to a week in advance and stored in an air-tight container.

To make the dip, drain beans, reserving liquid, and place in a food processor. Add a bit of the reserved liquid and blend. Add liquid as needed to make a smooth paste. Season to taste with salt, pepper, and lemon juice.

Spoon dip into wonton cups and garnish with tomato, cucumber and parsley.