

## Great Northern and Sun-Dried Tomato Spread



### Ingredients:

4 cups cooked Great Northern beans  
3 cloves of garlic, finely minced  
2 tablespoons prepared sun-dried tomato puree  
1/2 cup olive oil  
2 tablespoons fresh thyme leaves  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
Zest and juice from one lemon

### Garnish:

2 tablespoons lemon-infused olive oil  
1/2 teaspoon sun-dried tomato puree  
Fresh thyme leaves

### Directions:

- 1) Combine all ingredients in a food processor and process until smooth.
- 2) Transfer the spread to a serving bowl and drizzle the lemon-infused olive oil over the top followed by a sprinkle of fresh thyme leaves, and a dollop of the sun-dried tomato paste. Serve at room temperature.

Note: You can make this spread ahead of time and keep it in the refrigerator. Allow the spread to come to room temperature before serving.