

Black Bean Buffalo Dip

Ingredients

Soft green herbs (parsley, cilantro, or celery leaves) 1 #10 can of black beans, pureed until smooth

48 oz. feta

48 oz. olive oil

Lime wedge

48 oz. Marzetti™ Medium Buffalo Wing Sauce

Marzetti Products



Marzetti Medium Buffalo Wing Sauce 1 Gallon Bottle

Preparation

- 1. Stir the two sets of black beans together until homogenous.
- Then, in a blender, combine equal parts feta, olive oil and Marzetti[™] Medium Buffalo Wing Sauce, and blend until smooth. (for an 8oz ramekin, the portions would be 4oz of bean mixture and 2oz each of feta, olive oil, and wing sauce).
- Fill the baking dish with bean and cheese mixture for every 1/2 cup of bean mixture, use 1/3 cup of cheese mixture. Bake until bubbly.
- 4. Top with additional crumbled feta, a drizzle of Marzetti[™] Medium Buffalo Wing Sauce, a squeeze of lime and soft green herbs as greenery and serve with pita or tortilla chips like a dip. Alternatively, serve with french fries like poutine.

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