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.
2. 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).
3. 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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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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