

# Spring Fava Bean Dip

2 cups fava beans, cooked, cooled with shells removed  
(you can use frozen fava beans if you prefer)

3 tablespoons extra virgin olive oil

1 tablespoon lemon juice

1 clove crushed garlic

Salt + Pepper to taste

Shaved Pecorino Romano (optional)

Pita Bread cut into wedges (toasted if you prefer)

Place fava beans, olive oil, lemon juice and garlic in a food processor or blender and process until smooth. Add salt and pepper to taste. Garnish with shaved pecorino romano if you desire. Serve with pita bread wedges.

Makes 2 servings

