



Ingredients:

1 bunch of celery

Chunky Black Bean Dip

- 1 can (15-ounce) black beans, rinsed, drained
- 1 small **onion**, diced
- 1 small **bell pepper**, diced
- 1 medium **tomato**, diced
- 1 clove **garlic**, minced or 1/4 teaspoon **garlic powder**
- 1 teaspoon **cumin**
- 1 teaspoon **chili powder**
- 1 Tablespoon cider vinegar

Lemony Garbanzo Bean Dip

- 1 can (15-ounce) garbanzo beans, rinsed, drained
- 1/2 cup low-fat sour cream
- 2 Tablespoons **lemon juice**
- 1 Tablespoon oil
- 1/2 teaspoon **cumin**
- 1 teaspoon **hot sauce**
- 2 cloves garlic, minced
- 2 Tablespoons or more cilantro, chopped





Servings: 24 Serving size: 2 Tbs.

Nutrition information (per serving):

Calories: 15 Total Fat: 0g

(Saturated Fat: 0g) Cholesterol: 0mg Dietary Fiber: 1g

Sodium: 75mg

Servings: 16 Serving size: 2 Tbs.

Nutrition information (per serving):

Calories: 40 Total Fat: 2g

(Saturated Fat: 0.5g) Cholesterol: 5mg Dietary Fiber: 0g Sodium: 45mg

Directions:

- 1. For a smooth dip, place ingredients in a food processor or blender and process until smooth OR for a chunky dip, mash beans or peas well with a fork or potato masher; stir in remaining ingredients. Add additional liquid as needed for desired consistency.
- 2. Add salt and pepper to taste.
- 3. Wash, divide and cut celery into serving size pieces. Serve with dip.
- 4. Refrigerate leftovers within 2 hours.





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