

Chilli bean dip recipe

Preparation time: 10 minutes

Cooking time: 15 minutes

Serves: 4

Ingredients

1 400g can Somerfield Red Kidney Beans, drained

45ml (3 tbsp) Somerfield Sour Cream

30ml (2 tbsp) tomato purée

1 clove garlic, crushed

5ml (1 tsp) chilli powder

8 cherry tomatoes, quartered

50g (1 3/4 oz) Somerfield mature cheddar cheese, grated

Sour cream, chopped parsley and a sprig of mint to garnish

Warm pitta bread, corn chips and crudités



Method

Pre-heat oven to 180°C (350°F) Gas Mark 4.

Place the kidney beans, sour cream, tomato purée, crushed garlic and chilli powder in a food processor. Blend until smooth.

Season to taste, then add the quartered cherry tomatoes, stirring thoroughly.

Transfer the chilli bean mixture into an ovenproof serving dish. Top with grated cheese, then bake in the oven for 15 minutes.

Garnish the dip with sour cream, chopped parsley and a sprig of mint. Serve hot with warmed pitta bread, corn chips and crudités.

Recipe taken from *Somerfield Magazine*

Pictures may illustrate serving suggestions. Some products may not be available in all stores.