Black Bean Dip



2 cans black beans, rinsed and drained

1/2 cup chopped brown onion

1/3 cup chopped cilantro

2 clove garlic, crushed

2 tablespoons fresh lime juice

1/4 teaspoon ground cumin

1/4 teaspoon chili powder

1/2 teaspoon sea salt

1/4 teaspoon black pepper

DIRECTIONS:

1. Open cans of black beans, drain them in a strainer and rinse them.
2. Peel onion and finely dice. Peel and crush garlic.
3. Lightly fry onion and garlic in a small amount of olive oil without it going brown.
4. Wash and chop coriander leaves.
5. Cut lime in half and juice 1 half. Measure the juice needed for the recipe. Juice the second half of the lime if more juice is needed.
6. Put the black beans, onion, cilantro, garlic, lime juice, cumin, chili powder, salt, and black pepper in a food processor or blender. Blend until smooth.
7. Pour the black bean dip in a bowl.
8. Serve with pita bread or corn chips.

It goes well with salsa and guacamole as a layer dip!