

TOSTITOS® Green Goddess Dip



Ingredients

- 1 bag (8 oz) TOSTITOS® SCOOPS!®
- 1 cup cooked shelled edamame
- 1 cup packed baby spinach
- 2/3 cup packed fresh parsley leaves, divided
- 1/2 cup packed fresh basil leaves
- 1 tbsp chopped shallot
- 2 cloves garlic, whole
- 1 avocado, peeled, halved and pitted
- 1/4 cup freshly squeezed lemon juice
- 1 tbsp Dijon mustard
- 1 tsp salt
- 1 tsp black pepper
- 1/4 cup olive oil

How to make it

1. In food processor, pulse together edamame, spinach, 1/2 cup parsley, basil, shallot and garlic until finely ground. Add avocado, lemon juice, mustard, salt and pepper; blend until smooth.
2. Drizzle with olive oil and pulse just until combined. If too thick to dip, thin with a few drops of water.
3. Transfer green goddess dip to serving dish. Finely chop remaining parsley and sprinkle over dip to garnish. Serve with TOSTITOS® SCOOPS!® Tortilla Chips.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	6

Made with



TOSTITOS® SCOOPS!®