

WORK OF ART RECIPES

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WHITE BEAN BASIL HUMMUS



INGREDIENTS

- 15 oz. can cannellini beans
- 1/2 cup loosely packed basil
- Juice from one lemon
- 1/2 tsp. salt
- 1/4 cup tahini
- 1 small garlic clove
- 2-3 tbsp. extra virgin olive oil

DIRECTIONS

Add the beans, basil, lemon juice, salt, tahini and garlic to a blender or a food processor. Pulse a few times to mix the contents together. Next, add a couple tablespoons of olive oil at a time until the hummus reaches your desired consistency. Set in the refrigerator to cool while you prep the rest of the food.

FLUFF DIP



INGREDIENTS

- 1/2 cup marshmallow cream
- 1/2 cup cream cheese
- 1 tbsp. granulated sugar

DIRECTIONS

In a medium-sized bowl, combine the marshmallow cream, cream cheese and sugar using a hand mixer or whisk. Mix until smooth and completely combined. Set in the refrigerator to cool while you prep the rest of the food.

Now that you have delicious options for dipping, fill the rest of the board with cheese, meats, and produce! You can also add crackers/bread, jams or nuts as well.

Cheese recommendations:

Soft cheeses: brie, goat cheese, mozzarella

Hard cheeses: havarti, gouda, manchego

Meat recommendations:

Sweet Supressata, Salami, Proscuitto, Pepperoni

Fruit/Veggie recommendations:

Carrots, Grapes, Strawberries , Blackberries

