



PREP TIME

15min



COOK TIME

0min



SERVES

6

## FEATURING



# 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

### DIRECTIONS

- 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.
- Drizzle with olive oil and pulse just until combined. If too thick to dip, thin with a few drops of water.
- Transfer green goddess dip to serving dish. Finely chop remaining parsley and sprinkle over dip to garnish. Serve with TOSTITOS® SCOOPS!® Tortilla Chips.