



PREP TIME

**15**  
minutes



COOK

TIME  
**0**  
minutes



SERVES

**6**

# 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.

## FEATURING

