

White Bean & Sun-dried Tomato Bruschetta with Toasted Garlic Crostini



INGREDIENTS

Extra-Virgin Olive Oil	5 TBSP
Sun-Dried Tomatoes in Oil, 2 Tablespoons Oil Reserved and Tomatoes Chopped (or a package of sun dried tomatoes chopped)	1 Jar
Pine Nuts	1/3 cup
Garlic	4 cloves
Fresh Thyme	2 TSP
White Beans, Drained and Rinsed	1 1/2 cans
Fresh Lemon Juice	1/4 cup
Fresh Basil	1/2 cup
Parmesan Cheese, Finely Grated	1 ounce
Crumbled Feta Cheese	1/2 cup
Italian or French Bread	1 loaf
Kosher Salt	1/2 TSP
Freshly Ground Black Pepper	1/2 TSP

METHOD - Preheat oven to 350°F.

1. In a small pan sauté half the amount of olive oil, 1/2 the sundried tomato, and pine nuts until all flavors release and nuts are toasted. Remove mixture from heat and stir in 3 cloves of chopped garlic and thyme.
2. Cool mixture slightly. Stir in beans, remaining tomatoes, lemon juice, basil, Parmesan, and Feta.
3. Slice bread on a bias about 1" thick and brush with olive oil and minced garlic, toast in a 350° oven until crispy on the outside.
4. Arrange bean mixture right on toasts or scatter around the dip.

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