



### **Crostini with Canned White Beans, Ricotta, Honey, and Thyme**

Whip up an impressive appetizer for your next event in just minutes with this unique, simple, healthy dish. Crispy toasted baguette is topped with creamy ricotta and savory smashed canned white beans then drizzled with honey and thyme for a perfect, complex balance of flavors.

**Yield:** 8 servings (2 crostini each)

**Timing:** Prep Time = 10 minutes

Total Time = 25 minutes

#### **Ingredients**

- 1 sourdough baguette (cut diagonally into 16 quarter-inch thick slices)
- 1/4 cup extra-virgin olive oil, divided
- 1 15.5 oz can Great Northern beans, rinsed and drained
- 1/2 large fresh lemon, juiced
- 1 teaspoons salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 8 ounces ricotta cheese
- 3 tablespoons honey
- 2 tablespoons fresh or dried thyme

#### **Method of Preparation (Instructions)**

1. Preheat the oven broiler to high with the oven rack in the highest position. Arrange the baguette slices in a single layer on a baking sheet and drizzle them evenly with 2 tablespoons of oil. Broil them until they are just golden brown on the edges, about 1-2 minutes. Set them aside to cool when they're done.
2. Combine the beans and 1 teaspoon of olive oil in a medium saucepan and cook over medium heat for 5-6 minutes until they start to soften and are heated through.
3. Place the beans in a small mixing bowl and mash them with a fork, leaving some beans whole for texture.
4. Add the lemon juice, 3/4 teaspoon salt and 1/4 teaspoon freshly ground black pepper, mixing gently to combine.
5. When the crostini are cool, top each with a heaping tablespoon of ricotta and then the same amount of the bean mixture.
6. Drizzle all of the bean crostini with the remaining olive oil and then the honey. Sprinkle them with the remaining salt, pepper, and garnish them with thyme leaves.

### **Utensils/Equipment Needed**

can opener

strainer

medium-sized saucepan

small mixing bowl

fork and spoon

measuring spoons

oven/broiler and stove-top

cutting board

bread knife

large baking sheet

lemon juicer

oven