

HEIRLOOM & HUMMUS CROSTINI



PREP: 15 m | **COOK TIME:** 8 m | **SERVES:** About 6-8

INGREDIENTS

For Crostini:

20 to 25 (1/2-inch-thick) diagonal baguette slices
3 Tablespoons of extra virgin olive oil
2 Cups of small heirloom tomatoes, washed and dried
2 Tablespoons of fresh squeezed lemon juice
1 Tablespoon of basil, minced
Salt and pepper to taste

DIRECTIONS

For Crostini:

1. Preheat oven to 425 degrees.
2. Slice the baguette into 20-25 (1/2 inch pieces) and lay flat on a baking sheet. Drizzle 2 tablespoons of olive oil over the baguette slices and add salt and pepper. Place in heated oven and bake for 6-8 minutes, until lightly crisped.
3. While the crostini cook, slice the heirloom tomatoes in half and place in a medium size bowl. Add 2 tablespoons of lemon juice, 1 tablespoon olive oil and 1 tablespoon of minced basil. Combine and allow the mixture to blend.
4. Remove the crostini from the oven and allow to cool for a few minutes. Once the crostini are ready, spread each one with generous amounts of hummus (See directions to right). Top the crostini with the heirloom tomatoes and enjoy!

For Hummus:

1 15-Ounce can chickpeas, rinsed
1 Clove garlic
1/4 Cup olive oil
2 Tablespoons fresh lemon juice
2 Tablespoons tahini
1 Teaspoon ground cumin
Kosher salt
1/4 Teaspoon paprika

For Hummus:

1. In a food processor, puree the chickpeas and garlic with the olive oil, lemon juice, tahini, cumin, and 3/4 teaspoon salt until smooth and creamy.
2. Add 1 to 2 tablespoons water as necessary to achieve the desired consistency.
3. Transfer to a bowl. Drizzle with olive oil and sprinkle with the paprika