



## CROSTINI WITH WHITE BEANS AND SPINACH

*Makes about 18 crostini*

### INGREDIENTS:

- 1 can (15 oz. / 425 gr.) cannellini beans, washed and drained
- 1 roasted red pepper, finely chopped
- 1/2 red onion, finely chopped
- 1/2 lemon, juiced and lemon rind finely grated
- 1 tsp white balsamic vinegar
- 2 tbsp olive oil
- 1 package (5 oz. / 150 gr.) fresh spinach
- 2 tbsp white wine
- Handful of fresh mint (about 1/3 cup)
- 2 garlic cloves
- 1 baguette



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Combine the first 5 ingredients into a medium mixing bowl, add 1 tbsp of olive oil, salt to taste and mix well. Let the mixture sit for at least 30 minutes, so the flavors can develop and enhance the beans (you can make the mixture up to a day ahead).
2. Preheat the oven to 350 degrees F. Arrange the baguette slices on two large rimmed baking sheets and bake until golden (15 to 20 minutes).
3. Meanwhile, heat a non-stick pan over medium-high heat. Add 1 tbsp of olive oil, half of the spinach and 1 tbsp of wine. Toss quickly until the spinach is slightly wilted (about a minute). Add half of the mint and toss a few more times to incorporate. Place the mixture into a bowl and set aside. Repeat the process with the remaining spinach.
4. Take one of the peeled garlic cloves, cut its tip, rub one of the toasted baguette slices (2-3 strokes) with it. Repeat with the remaining baguette slices.
5. Arrange the crostini by topping each one of them with 1/2 tbsp of spinach and 1/2 tbsp of beans.

Tip: The crostini will taste so much better if you work quickly and use the spinach mixture while it is still warm.