



Baby Fava Bean Crostini



Serves: 4



Cooking Time: -



Level: Easy



INGREDIENTS

1/2 pound baby fava beans, shucked and blanched

1 baguette, sliced thin on the bias

parmesan

olive oil, salt, pepper, garlic

PREPARATION

1. set your oven for 400F
2. lay your bread slices out on a baking sheet and drizzle with olive oil, salt, and pepper
3. rub a clove of garlic over each slice of bread a couple of times
4. toast bread until crisp, about 10 minutes
5. combine fava beans, a handful of grated parmesan, olive oil, salt, and pepper in a bowl. mix
6. when the bread is ready, top each slice with some of the mixture, serve