

BEAN AND BACON CROSTINI WITH ROMESCO



Ingredients:

1	15 oz Can	Cannellini Beans (or Great Northern Beans)
1/3	Cup	Cooked Bacon, chopped (about 6 slices)
1/2	Cup	Baby Spinach, chopped
1/4	Cup	Romesco Sauce
1	Loaf	Baguette, sliced
2	Tablespoons	Olive Oil

Directions:

1. Slice the baguette into 16 pieces and place on a baking sheet. Brush with olive oil and toast in a 425° oven until lightly browned – about 4 minutes. Remove and set aside.
2. Drain and rinse the beans. Place in a bowl and mash lightly with a potato masher. Stir in the bacon, spinach and 1/4 cup romesco sauce.
3. Place a heaping tablespoon of the bean mixture on each crostini. Top with 1 teaspoon of Romesco Sauce. Arrange on a platter to serve.