

BEANS AND GREENS CROSTINI WITH ROMESCO SAUCE



Ingredients:

2	15 oz cans	Cannellini Beans (or Great Northern Beans)
6	Ounces	Cooked Bacon, chopped, about ½ cup
1	Cup	Baby Spinach, chopped
½	Cup	Romesco Sauce, plus more for serving (separate recipe)
2	Loaves	Baguette, sliced
		Olive Oil

Directions:

1. Drain and rinse the beans. Place in a bowl and mash lightly with a potato masher. Stir in the bacon, spinach and Romesco sauce. Heat, stirring occasionally, just until spinach is wilted. Refrigerate until ready to use, or can be kept warm to serve.
2. Slice each 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 to 5 minutes per side. Remove from oven and set aside.

To Serve:

1. Place a heaping tablespoon of the bean mixture on each crostini. Top with 1 teaspoon of warm Romesco Sauce. Arrange on a platter to serve.