

Crostini with Sun-Dried Tomatoes & Chickpeas

Ingredients:

1 Baguette, cut into 24 diagonal slices (about $\frac{1}{3}$ " thick)
2 tbsp EVO oil
1 large Garlic Clove
1 can Chickpeas, drained & rinsed
3 tbsp fresh Lemon Juice
 $\frac{1}{2}$ tsp Salt
 $\frac{1}{2}$ tsp freshly ground Black Pepper
 $\frac{1}{4}$ cup EVO oil
 $\frac{1}{4}$ cup oil-packed sun-dried Tomatoes, drained & coarsely chopped
2 tbsp Basil leaves
2 tbsp dried Italian Parsley
Lemon zest for garnish

Directions:

Preheat the oven to 375°.

Place the baguette slices in a single layer on a baking sheet, lightly brush with oil.

Toast in the oven until golden, about 8 minutes.

(You can toast the bread 1 day ahead. Cool, then store airtight at room temperature.)

Mince the garlic in a food processor.

Add the chickpeas, lemon juice, 2 tbsp water, salt, and pepper.

Process until the mixture is almost smooth.

With the machine running, gradually blend in the oil.

Process until the mixture is completely smooth, scraping down the sides of the work bowl occasionally.

Add the sun-dried tomatoes and dried herbs.

Blend until the tomatoes and herbs are finely chopped. (The dip can be made 1 day ahead. Cover and refrigerate.)

To serve, spoon 1 tsp of the dip on each crostini, and garnish with lemon zest or fresh herbs.