LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

215-922-1170
lacucinaatthemarket.com

Cannelini and Tuna Crostini

Ingredients

1 baguette
1 can cannelini beans (rinsed well)
1 3 oz can imported Italian tuna (reserve 1 tablespoon of the oil)
3 cloves garlic (chopped finely)
½ teaspoon red pepper flakes
¼ cup extra virgin olive oil
1 teaspoon kosher salt
Italian parsley for garnish (chopped)

Preparation

*Preheat oven to 450 degrees.

Slice bread to 1/4 inch thick rounds. Place bread on a baking sheet and bake until golden (about 7 minutes). Turn bread over and bake for an additional 3 minutes. Remove from oven and allow to cool.

Rinse cannelini beans in a colander using cold water; place in a small deep bowl. Add olive oil garlic, salt and red pepper flakes. Using the back of a fork coarsely mash the beans against the bowl. Fold in tuna and tuna oil. Mix well

Place a heaping teaspoon of cannelini mixture on each round. Garnish with parsley.

Arrange the crostini on a platter and serve immediately!

Buon Appetito!