

White Bean and Herb Crostini

Ingredients:

1 Tablespoon olive oil

2 cups cannellini beans



cooked

1/2 cup cooking liquid or water

1 cup mixed herbs



**stems removed
and chopped**

1/2 teaspoon salt



1/4 teaspoon pepper



1/2 lemon



juiced

1 baguette



sliced and toasted

Directions:

1. **Heat** olive oil in a cast iron skillet on medium heat.
2. **Add** beans and cooking liquid and let **simmer** about 10 minutes.
3. **Add** herbs and cook for 2 more minutes.
4. **Pour** beans into a mixing bowl and **add** salt, pepper and lemon juice. **Smash** beans with a masher.
5. **Put** one Tablespoon of mashed beans on crostini and spread with a butter knife. **Serve** and enjoy!