



White Bean and Artichoke Bruschetta

YIELD: 12 servings



INGREDIENTS	MEASUREMENTS
Bruschetta Topping	
Olive oil	2 Tbsp
SupHerb Farms Fresh Frozen Artichoke Heart Diced	1 cup
SupHerb Farms Fresh Frozen Shallot	2 Tbsp
SupHerb Farms Fresh Frozen Garlic Minced	1 Tbsp
Navy beans, rinsed well	1 – 15 ½ oz. can
SupHerb Farms Fresh Frozen Roasted Tomato Diced with Oil	2 Tbsp
SupHerb Farms Fresh Frozen Basil Sorrel Paste	2 Tbsp
SupHerb Farms Fresh Frozen Green Onion	2 Tbsp
Lemon juice	2 Tbsp
Salt and pepper	To taste
Bruschetta	
Crostini	24 slices
Parmigiano Reggiano cheese	24 slices

BRUSCHETTA TOPPING PREPARATION

1. Heat olive oil in a medium sauté pan on medium heat.
2. Add SupHerb Farms Fresh Frozen Artichoke Heart, Shallots and Minced Garlic. Cook until shallots and garlic are translucent.
3. Remove the pan from heat. Add beans, SupHerb Farms Fresh Frozen Roasted Tomato, Basil Sorrel Paste, and Green Onion, lemon juice, salt and pepper. Mix very well. Allow to marinate for 10 minutes.

Note: Bruschetta can be made a day in advance, and marinated overnight.

TO SERVE

1. Place 2 tablespoons of Bruschetta topping on crostini.
2. Top with a sliver of Parmigiano Reggiano cheese.
3. Serve immediately.