

## Smashed broad beans on toast

Makes 6

Not a fan of the classic beans on toast? Try our greener healthier version, broad beans on toast. This recipe is quick and easy to rustle up, ideal for when you're short of time.



### Ingredients

- **broad beans** 300g, blanched and double-podded
- **rocket** a handful
- **garlic** 1 clove
- **pecorino or vegetarian alternative** 30g, plus extra to serve
- **lemon** 1/2, zested and juiced
- **extra-virgin olive oil** 75ml
- **sourdough** 6 slices, toasted
- **chilli flakes** a pinch, optional

### Method

- **STEP 1** - In a food processor blitz ¼ of the broad beans, all the rocket, garlic, pecorino, lemon zest and juice with the olive oil and some seasoning. Add the remaining broad beans and pulse a few times to leave it chunky.
- **STEP 2** - Spoon onto the toast, sprinkle with chilli flakes and drizzle with olive oil.

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