

Baked chickpeas, figs, and thyme bruschetta

COOKING
LOVERS TEKA



Consejo del chef

You can add some veggie cheese dices or use all the bruschetta toppings with some walnuts to make a big salad.

Raciones para 2

4
Slices of sourdough bread

400gr
Canned chickpeas

4
Ripe figs

2
Cloves of garlic

1
Lemon

Olive oil

Black Pepper

Salt

Fresh thyme

Arugula salad

1 Toast bread slices and save.

2 Drain chickpeas and place them on an oven tray. Add salt and pepper to taste, lemon zest and juice, fresh thyme, and a dash of olive oil.

3 Bake at 200°C for 15 minutes.

4 Slice figs and place them on the bread. Spread the chickpeas and the arugula salad too and add virgin olive oil, vinegar, and salt.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tosta-de-garbanzos-asados-higos-y-tomillo/>

