

# 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

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

