Baked chickpeas, figs, and thyme bruschetta



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 200ºC 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/