

# Broad Bean, Feta & Mint Bruschetta



**Serves 4    Prep 15 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

300g broad beans (can be frozen)  
1 lemon, juiced  
2 tbsp extra virgin olive oil  
1 clove garlic, crushed  
1 handful mint, chopped + extra to serve  
1 baguette or 2 demi baguettes (can be frozen)  
150g feta cheese, mashed

1. Bring a large pan of water to the boil and cook the broad beans for 2-3 mins. Drain, then rinse in cold water to cool, drain again then remove the outer skins. Mash the beans with the lemon juice (can be done in a blender or with a fork), 1tbsp of the extra virgin olive oil and garlic, then stir in the chopped mint.
2. Cook the demi baguettes according to pack instructions. Leave to cool for 3 mins before slicing each one into 6 pieces. Toast each side of the slices of bread until golden and drizzle with the remaining oil.
3. Spread over the broad bean mix and top with the cheese. Scatter over extra mint leaves, if you like.
4. **Recipe tips / Prepare ahead** To take on a picnic: All the separate bits can be made ahead for assembling at the picnic – pack up a pot of the prepared broad bean mix and a pot of the mashed cheese. Toast the bread, but don't drizzle with the oil until ready to serve. Take a knife with you for spreading, or just use the bread to scoop up the beans and cheese.