



Bean Bruschetta with Chicory and Red Onion

Ingredients

This is great for just two people wanting a great snack.

- 4 tablespoons (or more) olive oil, divided, plus more for drizzling
- ½ medium yellow onion, thinly sliced
- 2 garlic cloves, smashed
- ½ teaspoon chopped rosemary
- ¼ teaspoon crushed red pepper flakes
- ½ cup dried skinless beans
- salt
- 1 tablespoon fresh lemon juice, plus more
- 1 small red onion, thinly sliced
- 2 cups torn chicory (such as radicchio, curly endive, and/or Belgian endive)
- 4 slices country-style bread, toasted
- Crushed red pepper flakes (for serving)

Preparation

- Heat 2 Tbsp. oil in a small pot over medium. Cook yellow onion, stirring occasionally, until soft and golden, 10–12 minutes. Add garlic, rosemary, and red pepper flakes and cook, stirring, until fragrant and garlic is soft, about 3 minutes. Add beans and pour in cold water to cover by 2". Bring to a boil. Reduce heat to medium-low, season with salt, and simmer until tender, 45–60 minutes. Let cool slightly. Drain, reserving 1 cup cooking liquid.
- Purée beans in a blender with ¼ cup reserved cooking liquid and 1 Tbsp. lemon juice, adding more cooking liquid as needed, until smooth. Taste and adjust seasoning with more salt, oil, and lemon juice as needed.
- Heat 1 Tbsp. oil in a medium skillet over medium-high. Add red onion, season with salt, and cook, stirring often, until brown but not soft, about 5 minutes. Transfer to a plate.
- Wipe skillet clean and heat 1 Tbsp. oil over medium-high. Add chicory, season with salt, and cook, tossing, until wilted slightly, about 3 minutes.
- Spoon bean purée onto toast; top with red onion, chicory, and pepper. Drizzle with oil.