

Peas, Mint & Parmesan Crostini

Grill 12 slices bread and rub with garlic clove.

Blanch peas in a large saucepan of boiling salted water until just tender, about 2 minutes for fresh peas and 1 minute for frozen.

Drain peas; transfer to a bowl. Season with kosher salt and extra-virgin olive oil and mash with the back of a fork.

Spread about 1 tablespoon mixture over each toast. Garnish with shaved Parmesan, torn mint, and a few drops of balsamic vinegar.

12 slices of baguette bread

1/2 garlic clove

1 cup fresh or frozen peas, thawed

Kosher salt

2 tablespoons extra-virgin olive oil

Shaved Parmesan

Torn mint

A few drops of balsamic vinegar

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Southbury Farmers' Market