

# Beans on Toast



- 1 15-ounce can white beans (such as cannellini or Great Northern), rinsed, coarsely chopped
- 1/2 cup pitted mixed olives, coarsely chopped, or cherry tomatoes, halved
- 2 tablespoons coarsely chopped fresh flat-leaf parsley
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon thinly sliced lemon zest
- Two pinches crushed red pepper flakes
- 1 tablespoon (or more) fresh lemon juice
- Sea salt and freshly ground pepper
- 1 baguette, sliced on the diagonal and toasted (for serving)

Toss beans, olives or tomatoes, parsley, oil, lemon zest, red pepper flakes, and 1 tablespoon lemon juice in a medium bowl; season with salt, pepper, and more lemon juice. Serve spooned over the warm toasted baguette. Makes 4 servings (makes about 2 cups)