

Spicy Beet–Green Crostini

makes 12 crostinis or 6 servings

Ingredients

3 tablespoons extra virgin olive oil
1/2 teaspoon red (chili) pepper flakes or to taste
12 oz beet greens (or Swiss chard) – trimmed, thoroughly rinsed, spun dry and cut in 1/4" strips
2 large garlic cloves – skinned and finely chopped
1/4 to 1/2 teaspoon sea salt to taste
freshly ground black pepper to taste
12 baguettes slices – cut on the diagonal in 1/4" thick slices
extra virgin olive oil for drizzling

Step 1: Heat a large heavy-bottomed skillet over high heat. Add the oil and red pepper flakes. Sauté for 1 minute only. Add the beet greens and sauté for 4 to 5 minutes until wilted and all the juices have evaporated, tossing from time to time. Add the salt and freshly ground pepper to taste. Toss well and remove from heat.

Step 2: Preheat the broiler. Toast the bread under the broiler on each side until golden and crispy. Top each bread slice with a small mound of beet greens and drizzle with a little olive oil. Set two crostini on an individual plate and serve warm.

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