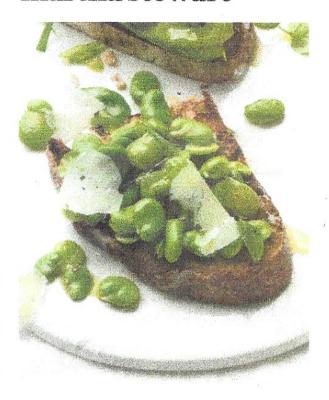
martha stewart



Fava Bean, Mint, and Pecorino Romano Bruschetta

Want to give this bruschetta an even brighter flavor? Add some lemon zest into the mix.

Ingredients

Cooked fava beans

Extra-virgin olive oil

Fresh lemon juice

Chopped mint leaves

Coarse salt and freshly ground pepper

Crushed red-pepper flakes

Toasts

Pecorino Romano cheese

Directions

1. Toss cooked fava beans with extra-virgin olive oil, fresh lemon juice, and a few chopped mint leaves, Season with coarse salt, freshly ground pepper, and a pinch of crushed red-pepper flakes. Spoon onto toasts. Top with thin shavings of Pecorino Romano cheese.