White Bean, Radish and Mustard Rye Toasts

4 topped rye toasts · Active 15 min · Total 19 min

Skills: Easy

Ingredients

- 1 can cannellini beans, 15 oz (425 g), drained and rinsed
- 1 tablespoon olive oil (15 ml)
- 2 teaspoons Dijon mustard (10 g)
- 1 tablespoon lemon juice (15 ml)
- 1/4 teaspoon fine salt
- 1/4 teaspoon black pepper
- 4 slices rye bread (160 g)
- 6 radishes, thinly sliced (75 g)
- 1 tablespoon chopped chives (3 g)

Set out

Mixing bowl, Fork, Dry skillet or toaster

Allergens

Rye (gluten), Wheat, Mustard. Check labels and substitutions.

Make it

1. Mash beans coarsely in the bowl. Stir in oil, mustard, lemon, salt and pepper until spreadable.

2. Toast rye in a dry skillet over medium heat for about 2 minutes per side, or use a toaster.

3. Divide bean mixture among the warm toasts.

4. Top with radishes and chives and serve immediately.

Check the refrigerator, not just the dial

Use a refrigerator thermometer in a mobile kitchen. A cold-feeling compartment is not proof that perishable leftovers are at 40°F/4°C or below.

A useful detail

A very dense rye may need a longer, lower toast so its surface crisps without scorching.

Keep it well

Refrigerate bean topping separately at 40°F/4°C or below for up to 3 days, within 2 hours of preparation or 1 hour above 90°F/32°C. Assemble toast only when eating. Keep topping chilled during travel.