Edamame Hummus Bruschetta
with Lemon Dijon Vinaigrette Greens

Method of Preparation

1. Slice the whole wheat baguette into 1 inch slices. Place on sheet pan and drizzle with olive oil. In a 350 degree oven toast until golden brown.

2. In a bowl mix together the diced tomato, garlic, diced red onion, minced garlic, balsamic vinegar, extra virgin olive oil, and fresh basil. Season with salt and pepper to taste.

3. In a food processor or blender add the edamame, peas, lemon juice, olive oil, cilantro, and parsley and blend. Add water as needed to make a smooth paste. The consistency should not be runny. Season with salt and pepper to taste.

4. In a blender add the lemon juice, red wine vinegar, Dijon mustard, parsley. With the blender running slowly pour the extra virgin olive oil through the feed tube. Season with salt and pepper taste.

5. To assemble take a slice of the toasted whole wheat baguette and spread a tablespoon of the edamame hummus. Top the hummus with a teaspoon of the bruschetta. Take the vinaigrette and lightly coat the lettuce. Take the lettuce and place on the bruschetta. Serve immediately.