**GREEN PEA PESTO CROSTINI**

Ingredients

Pesto:

1 (10-ounce) package frozen peas, defrosted

1 garlic clove

1/2 cup grated Parmesan

1 teaspoon kosher salt, plus extra for seasoning

1/4 teaspoon freshly ground black pepper, plus extra for seasoning

1/3 cup olive oil

Crostini:

8 (1/2-inch thick) slices whole-grain baguette or ciabatta bread, preferably day-old, \* see Cook's Note

1/3 cup olive oil

8 cherry tomatoes, halved or 1 small tomato, diced

Directions

For the pea pesto: Pulse together the peas, garlic, Parmesan, 1 teaspoon of salt and 1/4 teaspoon of pepper in a food processor.

With the machine running, slowly add the olive oil until well combined, about 1 to 2 minutes.

Season with additional salt and pepper, if needed. Transfer to a small bowl and set aside.

- For the crostini: Preheat a stovetop griddle or grill pan on medium-high heat. Brush both sides of the sliced bread with olive oil and grill until golden, about 1 to 2 minutes. Transfer the bread to a clean surface and spread 1 to 2 tablespoons of the prepared pesto on each slice.

Top with tomato halves and serve.

\*Cook's note: If you don't have day-old bread on hand, you can dry out fresh bread by putting the slices in a preheated 300 degree F oven until slightly crisp, about 5 minutes.