

Sundried Tomato, Artichoke, and Hummus Tartines

Yields 2 tartines

Ingredients

2 large, thickly-cut slices of good bakery-style bread, preferably sourdough
3 tablespoons of your hummus flavor of choice
6 canned artichoke hearts, rinsed, drained, and split in half length-wise
10 sundried tomato pieces
2 tablespoons crumbled feta cheese

DIRECTIONS:

With a toaster oven: Spread each slice of bread with hummus. Top each slice evenly with artichoke hearts, sundried tomatoes, and feta. Place in toaster oven and toast until bread is lightly crisp and topping is warm. Enjoy immediately.

With a conventional oven: Place rack in the upper third of oven and preheat oven to 450 degrees F. Assemble tartines as directed above. Set on an ungreased baking sheet, then bake until lightly crisp, about 4 minutes, keeping a close eye on them the entire time they bake to prevent scorching.

With a regular toaster: Toast bread until golden and lightly crisp. Spread with hummus and top as directed above.

Credit: wellplated.com