

MAKES  
**8**  
SANDWICHES

## SMASHED CHICKPEAS & ROASTED TOMATOES ON BAGUETTE SLICES

PREP TIME  
10 minutes

START-TO-FINISH  
35 minutes

MAKE AHEAD  
No

SMASHED CHICKPEAS scented with lemon along with roasted cherry tomatoes and onions pair beautifully as toppings for toasted baguette slices. Roasting the tomatoes and onions brings out the sweetness of both, while a sprinkling of rosemary and thyme adds a nice herbal accent. Light yet full of satisfying flavors, these open-faced sandwiches are good served with warm spring vegetable soups or with chilled summer ones.

ARRANGE A RACK at center position and preheat the oven to 375°F. Oil a rimmed baking sheet.

PLACE TOMATOES, onions, and garlic on the baking sheet and sprinkle with thyme, rosemary, cayenne, 3/4 teaspoon salt, and several grinds of black pepper. Drizzle with 2 tablespoons of the olive oil and toss to combine.

ROAST UNTIL TOMATOES are softened and wrinkled, stirring several times, 15 minutes. (Watch carefully so that the onion and garlic do not burn.) Remove but retain oven temperature.

BRUSH BOTH SIDES of the baguette slices with olive oil and place them on another baking sheet. Bake 4 minutes. Turn and bake on the other side until bread is golden and slightly crisp, 3 to 4 minutes. Remove from oven, sprinkle lightly with salt, and cool slightly.

IN A MEDIUM BOWL, coarsely mash the chickpeas with a fork and stir in the 2 remaining tablespoons of olive oil, lemon zest, and lemon juice. Season with 1/2 teaspoon salt or more and several grinds of black pepper. Spread each toasted bread slice with some chickpea mixture, then top generously with some of the tomato and onion mixture, being sure to scrape up some of the herbs and seasonings with the vegetables.

**4 TBSP** olive oil, plus more for brushing

**1 PT** cherry tomatoes a mix of red and yellow works well

**1/4 CUP** chopped onion

**1/2 TSP** minced garlic

**3/4 TSP** dried thyme

**3/4 TSP** dried rosemary, crushed *see page 203*

**GENEROUS PINCH** cayenne pepper

Kosher salt

Freshly ground black pepper

**8** baguette slices, cut 1/4-inch thick on a sharp diagonal so they are about 5-inches wide, or 8 slices crusty sourdough bread (halved if they are extra-wide)

**1 3/4 CUPS** chickpeas, rinsed and drained

**1 TSP** grated lemon zest

**1 1/2 TBSP** lemon juice