



Makes 4 toasts

Preparation Time: 25 minutes

INGREDIENTS:

2 cups sweet corn kernels (from about 4 ears)

2 cloves garlic, very thinly sliced

1 cup halved grape tomatoes

1 medium zucchini, quartered lengthwise and sliced (2 cups)

3 tablespoons white wine vinegar

¼ cup chopped fresh dill

Freshly ground black pepper, to taste

1 8-oz. package oil-free hummus

4 large slices hearty whole grain bread, toasted

Dilled Veggie Toasts

Devour these delicious veggie toasts with a knife and fork for a hearty meal that highlights an array of fresh produce. The key to a great loaded toast is to start with good bread: Be sure to find a fresh-baked whole grain loaf with a crispy crust that's studded with seeds or nuts for an extra tasty crunch. Slice it into thick slabs, add a generous slather of oil-free **hummus**, and then pile on sautéed zucchini, corn, and tomatoes. Fresh dill adds an irresistible **Mediterranean flavor** that pairs perfectly with the creamy hummus. Add a final crack of black pepper on top, and dig in!

For more meal-worthy toast recipes, check out these tasty ideas:

- [Lemony Spring Pea Toasts](#)
- [Summer's Best Avocado Toast](#)
- [Sweet White Bean on Toasts with Berries](#)
- [Cherry Tomato Bruschetta Tartines](#)

By Shelli McConnell

- 1** In an extra-large nonstick skillet cook corn over medium-high until just beginning to char, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Stir in garlic. Remove from heat. Stir in tomatoes, zucchini, and vinegar. Stir in dill; season with pepper.
- 2** Spread hummus over toast slices. Spoon vegetable mixture over each. If desired, garnish with additional fresh dill.