



**Makes 20 toasts**  
**Preparation Time: 20 minutes**

**INGREDIENTS:**

2 large leeks, halved and sliced  
(3 cups)

4 whole cloves garlic

¼ teaspoon sea salt

2 15-oz. cans no-salt-added  
butter beans, rinsed and drained  
(3 cups)

¼ cup chopped fresh flat-leaf  
parsley

1 teaspoon lemon zest

1 8-oz. whole grain baguette,  
sliced and toasted (20 slices)

1 medium avocado, halved,  
seeded, and peeled

Aleppo pepper or ground  
chipotle chile

Lemon wedges

## Sautéed Leek and Butter Bean Toasts

If you've been on the hunt for the perfect party appetizer, these delightful leek and butter bean toasts are guaranteed to wow a crowd. Crispy slices of a whole wheat baguette are smeared in sautéed **garlic** and creamy avocado before being piled high with a savory **leek** and butter bean mash. Lemon zest adds citrusy tang while Aleppo pepper turns up the heat, ensuring each mouthful is layered with complex flavors that play off each other perfectly. If you have more leek mixture than will fit on your pieces of toast, just serve it on the side to eat with a fork: Trust us, it's that tasty!

For more vegan party appetizer recipes, check out these tasty ideas:

- [Porcini-Lentil Vegan Pâté](#)
- [Cheesy Vegan Stuffed Spinach Bites](#)
- [Spiced-Couscous Cucumber Bites](#)
- [Summer Squash Roll-Ups](#)

By Ellen Boeke

- 1** In a large nonstick skillet combine leeks, garlic, and salt. Cover and cook over medium 5 minutes or until very tender, stirring occasionally and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Remove garlic cloves from leeks.
- 2** In a bowl stir together leeks, beans, parsley, and lemon zest.
- 3** Smear garlic evenly on toasted bread. Smear avocado evenly over garlic. Top with bean mixture. Sprinkle with Aleppo pepper and serve with lemon wedges.