

YIELD: 2 SLICES

SPRING ONION TOASTS

Crusty sourdough or French bread toasts with hummus and charred spring onions are a delicious lunch or snack.

**PREP TIME** 2 minutes

**COOK TIME** 5 minutes

**TOTAL TIME** 7 minutes

INGREDIENTS

* 1 Walla Walla Sweet Spring Onion, halved lengthwise
* 1 tablespoon extra virgin olive oil
* sea salt to taste
* 2 slices fresh crusty French or sourdough bread, lightly toasted
* 2 tablespoons favorite hummus
* fresh basil, other herbs, or arugula

INSTRUCTIONS

Trim the top 2-3" off the spring onion greens. Cut off any of the little hair-like roots at the bottom of the bulb. Cut the spring onion in half again crosswise. Coat a cast iron skillet with cooking spray or olive oil and place over medium heat. Place the onions cut-side-down on the hot skillet and sprinkle with sea salt. Sear until browned, about 2 minutes. Flip over and continue to cook until tender, another minute or two. Spread hummus over the toast and place spring onions on top. Garnish with fresh herbs or arugula.