

## Honey'd Tomatoes and Beans on Toast

*Yield Serves 4 / Prep & cook time About 10 minutes*

1 tablespoon olive oil  
1 cup chopped or halved ripe, juicy summer tomatoes (1 medium-large one)  
1 ½ teaspoons runny honey  
Fine sea salt  
1 cup cooked beans, any variety you like  
4 thick slices good-quality bread  
1 clove garlic, cut in half  
About ½ cup labneh, ricotta, or cream cheese, or to taste  
A few fresh basil or mint leaves, torn or thinly sliced, or a few pinches of dried thyme  
Freshly ground black pepper

1. Warm a skillet over medium-low heat, and when hot, swirl in the oil. Add the tomatoes, honey, and a big pinch of salt. Cook the tomatoes gently, just until they soften slightly, the skins begin to shrivel at the edges, and they start releasing their liquid, 2 to 4 minutes. Then add the beans. Once the liquid in the pan (it will continue to collect, as the salt draws out the moisture of the tomatoes) returns to a simmer, turn off the heat.

2. While that cools slightly, toast your bread until browned and well crisped. Right out of the toaster, rub once side of each piece with the cut side of the garlic clove. Smear with the labneh or other creamy topping of choice, then divide the beans and tomatoes — and their juices — on top. Garnish with the herbs, black pepper, and additional salt to taste, and serve immediately, with knife and fork.

*A creamy white bean is my favorite here, but I've also made it with pintos and kidney beans, both of which work great. And canned will be fine — though home-cooked will be better! Use your electric slow cooker or Instant Pot in the summer to cook dried beans, which will help to minimize unwanted heat in the summer kitchen.*

*If good, ripe tomatoes aren't yet available, use halved cherry tomatoes.*