

RICOTTA & ROASTED RED PEPPER CROSTINI



TIME TO PREPARE

15 Minutes



BAKE TIME

5 Minutes



20 PIECES



Ingredients

Crostini:

- 1/2 baguette, sliced into about 1/2-inch thick slices
- 2 tbsp extra virgin olive oil
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper
- 1 clove garlic, cut in half, lengthwise

Topping:

- 1 1/2 cups thinly sliced roasted red peppers
- 1 small clove garlic, minced
- 2 tbsp chopped fresh parsley
- 2 tbsp extra virgin olive oil
- 1 tbsp red wine vinegar
- Salt and freshly ground black pepper
- 1 cup ricotta cheese
- Fresh small basil leaves, optional

Steps to Make

1. Preheat oven to 400 F.
2. Crostini: Brush baguette slices with oil, season with salt and pepper and place on a baking sheet. Bake for 5 minutes until they are lightly golden. While crostini are still warm, rub garlic over baguette slices. Set aside.
3. Topping: In a bowl, combine peppers, garlic, parsley, oil, vinegar, salt and pepper.
4. Spread ricotta over toasted crostini. Top with peppers and garnish with basil, if using.

Gluten Free Option: Use a tube of store-bought polenta, slice and pan-fry in oil. Top with the ricotta and peppers.

Recipe & Photo Courtesy of Whitecap Books, Per La Famiglia – Memories and Recipes of Southern Italian Home Cooking by Emily Richards, 2015