

Bruschetta with Ricotta and Pesto

Serves about 8-10

Ingredients

- 1 rustic French baguette
- 2-3 tablespoons extra-virgin olive oil, divided
- 1 small shallot, diced
- 1 pint grape or cherry tomatoes, halved
- About 1/2 cup part-skim ricotta cheese
- About 1/3 cup pesto
- Salt and pepper
- Balsamic vinegar

Instructions

1. Pre-heat your oven to 400 degrees. Cut the baguette into 1/2 inch slices. Brush each piece with olive oil on one side. Place the baguette slices on a large rimmed baking sheet, oiled side down. Transfer to your pre-heated oven and bake for 4-5 minutes. Don't bake them much longer than this or the bread will become too crunchy. Remove the baking sheet from your oven. Using a pair of tongs, flip each baguette slice over so the oiled side is facing up. Set aside.
2. Meanwhile, heat 1 tablespoon of the olive oil in a skillet over medium heat. Add the diced shallot and sauté until it's just starting to get soft, approximately 2 minutes. Add the cherry tomatoes and a pinch of salt and pepper. Sauté until the tomatoes start to get soft and juicy, but still retain their shape (you don't want them to fully collapse), about 3-4 minutes. Remove from the heat and set aside to cool slightly.
3. Assemble the bruschetta. Spread approximately 1-2 teaspoons of the ricotta onto each toasted baguette slice. Then spread approximately 1 teaspoon of pesto sauce on top of the ricotta. Top with the sautéed tomatoes and a drizzle of balsamic vinegar. Serve immediately.

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