



# sweet pea crostini with ricotta & mint

Crusty French bread is toasted and then topped with sweet peas that have been blended with fresh mint and finished with lemony ricotta cheese. One bite and you'll quickly discover that only fools aren't pea-brained.

MAKES: 24 CROSTINI



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## ingredients

- 1 French baguette, cut into 24 (1/4-inch thick) slices
- 2 tbsp olive oil
- 1/8 tsp kosher salt

### Sweet Pea Puree

- 2 cups frozen green peas, thawed
- 1/4 cup fresh mint leaves, roughly chopped
- 3 tbsp olive oil
- 1 tbsp fresh lemon juice
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper

### Lemon Ricotta

- 1 cup ricotta cheese
- 1 tsp lemon zest
- 1 tsp fresh lemon juice
- 1/4 tsp kosher salt
- Fresh mint leaves, for garnish

## directions

1. For the crostini, preheat oven to 400°F. Place bread slices in a single layer on a non-stick baking sheet. Brush one side with olive oil and sprinkle with salt. Bake 4 minutes, flip and bake 4-5 minutes more, until the edges are golden and crispy. Remove from oven and set aside.
2. For the pea puree, using a food processor or blender, combine green peas, mint leaves, olive oil, lemon juice, salt and pepper. Pulse until mixture is spreadable but slightly chunky. Set aside.
3. In a small bowl, mix ricotta cheese with lemon zest, lemon juice and salt. To assemble your crostini, spread a generous spoonful of pea puree over each crostini. Top each piece with a small spoon of ricotta mixture and garnish with a mint leaf, if desired.

