

Blistered Tomatoes Cheese Toast



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Pure®

Yield: 4 pieces

Prep Time: 5 minutes

Total Time: 10 minutes

Mini Mixers® tomatoes are sweet and delicious raw, but are even sweeter when blistered and served on creamy herbed ricotta cheese on toast! A delicious snack or complimentary side, these are easy to prepare and will be a big hit with all ages.

Ingredients:

- 4 slices of crusty bread
(Italian, Sour Dough or French)
- 1/3 cup ricotta cheese
- 2 tablespoons fresh chopped basil
- Salt and pepper, to taste
- 2 tablespoons extra virgin olive oil, divided
- 2 cups Mini Mixers® tomatoes

Directions:

1. Combine ricotta and chopped basil. Set aside
2. Toast bread in toaster, on grill pan or barbecue grill until lightly browned
3. While bread is toasting, heat 1 tablespoon olive oil in skillet over medium heat. Add Mini Mixers® and cook for a couple of minutes, shaking the pan regularly to ensure browning on all sides, wrinkled and softened
4. Spread the ricotta mixture evenly over four slices of freshly toasted bread and top with blistered Mini Mixers® being sure to mix up the colors. Drizzle tops with remaining olive oil and season with salt and pepper. Serve immediately

Cooking Tips:

Other kinds of soft cheese can replace the ricotta such as Mascarpone, soft fresh cheese or flavored cream cheese. If you like a little spice, add some chili flakes on top of the tomatoes.



Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 4, Amount Per Serving: Calories 279, Total Fat 18.2g (23% Daily Value), Saturated Fat 4.4g (22% Daily Value), Cholesterol 12mg (4% Daily Value), Sodium 228mg (10% Daily Value), Potassium 73mg (2% Daily Value), Carbohydrate 22.8g (8% Daily Value), Dietary Fiber 0.3g (1% Daily Value), Sugars 0.5g, Protein 6.8g.

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