

## Blueberry Ricotta Bruschetta

A sweet and savory appetizer perfect for potlucks, blueberry ricotta bruschetta is sure to be a crowd pleaser. The creamy spread with a pop of sweetness makes this blueberry ricotta bruschetta a must have!

### Ingredients

8 slices Italian bread, cut on the diagonal

1 tablespoon olive oil

1 cup ricotta cheese

3 tablespoons honey

2 teaspoons fresh thyme, roughly chopped

1/2 teaspoon grated lemon peel

2 cups blueberries



### Instructions

Pre-heat broiler to 375°F.

On a rimmed baking sheet, lay out bread slices. Broil 2 to 4 minutes, just until golden. Turn slices over. Broil 1 to 3 minutes each side until golden, watching carefully.

In a small bowl, combine cheese, 2 teaspoons of the honey, thyme and lemon peel.

Spread mixture evenly amongst the slices of toast. Sprinkle each with 1 tablespoon blueberries and a drizzle of the remaining honey.

Preparation time: 20 minutes

Cooking time: 6-8 minutes

### Nutrition:

Per serving: 154 calories; 5 g protein; 19 g carbohydrates; 0 g dietary fiber; 6 g fat; 3 g saturated fat

## Blueberry Ricotta Bruschetta

A sweet and savory appetizer perfect for potlucks, blueberry ricotta bruschetta is sure to be a crowd pleaser. The creamy spread with a pop of sweetness makes this blueberry ricotta bruschetta a must have!

### Ingredients

8 slices Italian bread, cut on the diagonal

1 tablespoon olive oil

1 cup ricotta cheese

3 tablespoons honey

2 teaspoons fresh thyme, roughly chopped

1/2 teaspoon grated lemon peel

2 cups blueberries



### Instructions

Pre-heat broiler to 375°F.

On a rimmed baking sheet, lay out bread slices. Broil 2 to 4 minutes, just until golden. Turn slices over. Broil 1 to 3 minutes each side until golden, watching carefully.

In a small bowl, combine cheese, 2 teaspoons of the honey, thyme and lemon peel.

Spread mixture evenly amongst the slices of toast. Sprinkle each with 1 tablespoon blueberries and a drizzle of the remaining honey.

Preparation time: 20 minutes

Cooking time: 6-8 minutes

### Nutrition:

Per serving: 154 calories; 5 g protein; 19 g carbohydrates; 0 g dietary fiber; 6 g fat; 3 g saturated fat