



Spring Pea Ricotta Crostini

Equipment Needed

- Cutting board
- Knife
- Mixing bowl
- Potato masher, hand chopper, or blender
- Measuring spoons
- Microplane or grater

Spring Pea Ricotta Crostini

Serves 4

Fresh Ingredients

1 small clove garlic, minced

1 cup green peas (frozen thawed, fresh, or canned)

zest of ½ lemon

¼ cup ricotta cheese

¼ cup fresh grated Pecorino Romano or Parmesan

¼ cup loosely packed fresh basil leaves (plus more for garnish)

¼ cup loosely packed fresh mint leaves

cherry tomatoes, halved (for garnish, if desired)

Pantry Ingredients and Spices

2 tablespoons olive oil

½ teaspoon sea salt

1 baguette, sliced into ½-inch slices, or crackers