



# Avocado Ricotta Crostini

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Prep  
15 m

Cook  
25 m

Ready In  
40 m

Recipe By: Chef John

"When I saw avocado and ricotta cheese being combined on a menu recently, I was intrigued. Not enough to order it, but enough to buy the ingredients for this homemade version! I found this to be a very delicious combination that was sort of unusual, and yet familiar, at the same time. These beauties would make for a great appetizer or snack in time for the height of entertaining season. Start spreading the news!"

## Ingredients

1 baguette, sliced	kosher salt to taste
2 drizzles olive oil, or to taste	1 pinch cayenne pepper, or to taste
1 large ripe Hass avocado	1 cup cherry tomatoes, sliced, or to taste
3/4 cup ricotta cheese, or more to taste	5 radishes, sliced, or to taste
1/2 lemon, juiced	1 pinch flaky sea salt
1 tablespoon finely sliced fresh basil	1 teaspoon snipped fresh chives

## Directions

- 1 Preheat the oven to 375 degrees F (190 degrees C).
- 2 Line a baking sheet with a silicone mat. Add baguette slices in a single layer and drizzle olive oil on top.
- 3 Bake in the preheated oven until golden brown and crunchy, about 25 minutes. Let crostini cool completely.
- 4 Halve and pit avocado. Scoop flesh out into a bowl and add ricotta cheese. Mash together using a potato masher until as smooth or chunky as you like. Add lemon juice, basil, salt, and cayenne; mix together, taste, and add more salt if needed. Spread mixture over the cooled crostini.
- 5 Garnish crostini with tomatoes and radishes. Add a few drops of olive oil; sprinkle sea salt and chives on top.

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