DINNERLY

Tuscan Appetizer Board with Prosciutto

Roasted Tomatoes & Whipped Ricotta

1h 2 Servings

You wouldn't be in a hurry to eat if you were lounging under the Tuscan sun, right? That's why we made this appetizer board for grazing to your hearts' desire. Thinly sliced prosciutto and crisp crostini are perfectly complemented by jammy tomatoes, toasted walnuts, thyme-infused honey, and fluffy ricotta. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- ¼ oz fresh thyme
- 1 mini baguette [2,4]
- 1 large pkg grape tomatoes
- 1 oz walnuts [3]
- 2 (½ oz) honey
- 2 (4 oz) ricotta [1]
- 2 oz prosciutto
- ¾ oz Parmesan [1]

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- 2 rimmed baking sheets
- small baking dish
- microwave
- microplane or grater

ALLERGENS

Milk (1), Soy (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 440kcal, Fat 27g, Carbs 34g, Protein 17g

1. Prep ingredients

Preheat oven to 350°F with racks in the bottom and upper third.

Pick **2 teaspoons thyme leaves** from stems; discard stems. Thinly slice **2 garlic cloves**.

Thinly slice **bread** into ¼-inch slices. Brush **oil** on both sides; transfer to a rimmed baking sheet. Season with **salt** and **pepper**.

2. Start tomatoes & crostini

In a small baking dish, combine **tomatoes, sliced garlic, half of the thyme, ¼ cup olive oil, ½ teaspoon salt**, and **a few cracks of black pepper**. Place on one side of a second rimmed baking sheet. Bake on bottom oven rack, 25 minutes.

After 25 minutes, transfer **bread** to upper oven rack and bake until starting to toast, about 10 minutes. Flip bread.

3. Add walnuts

To baking sheet with **tomatoes**, add **walnuts** to open side. Transfer walnuts and tomatoes to bottom oven rack and **bread** to upper oven rack. Continue baking until walnuts and bread are toasted and tomatoes are very tender, about 10 minutes more.

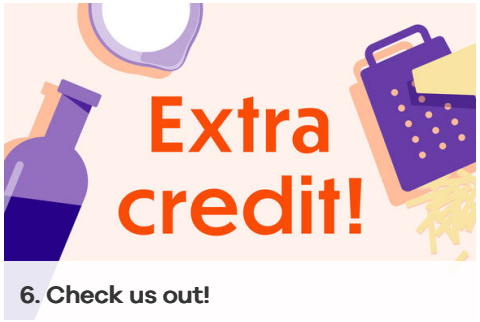
4. Prep honey & ricotta

In a small microwave-safe bowl, stir to combine **all of the honey, remaining thyme**, and **½ teaspoon water**. Microwave until bubbling, about 30 seconds.

Finely grate **Parmesan** (if necessary) to a second small bowl. Add **all of the ricotta, 1 tablespoon water**, and **¼ teaspoon each of salt and pepper**; whisk until light and airy. Transfer to a serving bowl and drizzle with **oil**.

5. Serve

On a serving plate or cutting board, arrange **prosciutto** and **crostini**. Serve with **whipped ricotta, roasted tomatoes, walnuts**, and **thyme honey**. Enjoy!



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