DINNERLY

PREMIUM Tuscan Appetizer Board with Prosciutto

Roasted Tomatoes & Whipped Ricotta

2 Servings

1.

Preheat oven to 325°F with racks in the center and upper third.

Pick 2 teaspoons thyme leaves from stems; discard stems. Thinly slice 2 garlic cloves. Thinly slice **bread** lengthwise into ¼-inch slices.

Brush both sides of **sliced bread** with **oil**; transfer to a rimmed baking sheet. Season with **salt** and **pepper**.

2.

In a small baking dish, combine tomatoes, garlic, half of the thyme, ½ teaspoon salt, ¼ cup olive oil, and a few cracks of black pepper.

Place **walnuts** on one side of a rimmed baking sheet; place baking dish with tomatoes on other side.

3.

Bake tomatoes and walnuts on center oven rack and **bread** on upper oven rack. Bake until walnuts are lightly toasted and golden-brown, tomatoes are shriveled and browned in spots, and bread is crisp and golden-brown, flipping bread halfway through cooking time, 20–25 minutes.

4.

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

Grate parmesan. In a second small bowl, whisk to combine **ricotta, parmesan, 1 tablespoon water**, and **¼ teaspoon each of salt and pepper** until light and airy. Transfer to a serving bowl and drizzle with **oil**.

5.

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

6.

350F tomatoes in - 1 hr after 35 min, bread at 45 min, nuts