

# DINNERLY

## PREMIUM Tuscan Appetizer Board with Prosciutto

Roasted Tomatoes & Whipped Ricotta



2 Servings

### WHAT WE SEND

- 2 oz prosciutto
- 1 baguette <sup>1</sup>
- 1 pkg grape tomatoes
- ¼ oz fresh thyme
- 2 (½ oz) honey
- 1 oz walnuts <sup>15</sup>
- 4 oz ricotta <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

### ALLERGENS

Wheat (1), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



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**.



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.



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.



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**.



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



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