

RECIPE | CUCUMBERS



CUCUMBER RICOTTA CROSTINI



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10 min

5 min
PREP

5 min
COOKING



24



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1** baguette
- 1 bunch** asparagus, trimmed
- 1 cup** ricotta cheese
- ½ cup** olive oil, divided
- Salt & pepper, to taste
- Fresh mint leaves, for garnish

DIRECTIONS

- 1 Preheat oven to 425°F.
- 2 Slice the baguette into 24 pieces and drizzle each slice with olive oil. Bake in the oven for 5 minutes.
- 3 Remove from oven and spread each baguette with ricotta cheese.
- 4 Cut the asparagus spears in half and arrange with cucumbers on top of each crostini. Season with salt and pepper, to taste.
- 5 Drizzle each toast slice with remaining olive oil and garnish with mint leaves.