



RECIPE | CUCUMBERS

# CUCUMBER RICOTTA CROSTINI



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 & cut in half lengthwise  
**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.

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