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Prevent and Protect
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FRESH RICOTTA, CHERRIES, AND LEMON ZEST CROSTINI

(WWW.WHOLELIVING.COM)

Makes 4 servings

6 ounces pitted, chopped sweet cherries
1 tablespoon light brown sugar
4 slices of rustic bread
2 tablespoons extra-virgin olive oil
½ cup fresh ricotta
Zest of 1 lemon

- **Heat oven to 375. Combine 6 ounces (1 ¼ cups) pitted, chopped sweet cherries and 1 tablespoon light brown sugar; let macerate 10 minutes.**
- **Brush 4 slices rustic bread with 2 Tablespoons extra-virgin olive oil and toast until golden, 5 to 7 minutes.**
- **Mix ½ cup fresh ricotta with the grated zest of 1 lemon.**
- **Spread bread with ricotta and top with cherries. Garnish with more zest.**