**Ricotta Bruschetta**

**For the Bread**

1/3 French baguette, cut on the bias (diagonally) into 5-6 slices

2 Tbs. olive oil

**For the Topping**

1 c cherry tomatoes, diced

2 cloves garlic, minced

4 basil leaves, chiffonade

2 Tbs olive oil

1 tsp balsamic vinegar

salt to taste

**To Serve**

1/2 cup ricotta cheese

salt to taste

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**For the Bread**

Heat a nonstick skillet over medium high heat. Brush or spoon olive oil on both sides of each piece of bread. Place on the skillet and toast slightly on each side (about 2-3 minutes per side). Transfer toasted bread to a plate, and set aside.

**For the Topping**

Prepare all the topping ingredients according to the directions in the ingredients list, and mix to combine.

**To Serve**

Spread about 1 Tbs. of ricotta cheese on each piece of toasted bread. Top with the tomato mixture, and sprinkle with a small amount of salt. Serve immediately.