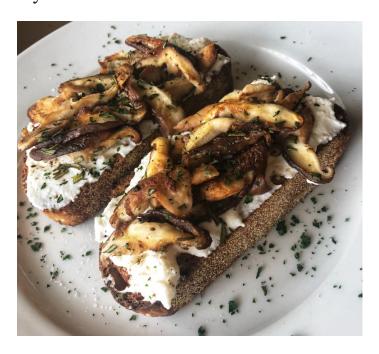
My New Obsession: Ricotta Toast!



Guys, I'm officially obsessed with ricotta toast. OBSESSED.

Before now I always thought of ricotta as the Italian cottage cheese that goes in lasagna. Not exactly true?

Organic Valley says ricotta is ?a creamy white, mild, fresh cheese with a soft texture and a slightly sweet flavor. Traditional Italian cheese-makers originally produced Ricotta from whey left behind in the making of Mozzarella and Provolone (Ricotta translates to "re-cooked").]

Turns out ricotta is used in a lot of baked pasta dishes, but also goes into sweet treats like cannoli and cheesecake, too!

But back to the toasts?



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I love the creaminess of the cheese mixed with the crunch of a good piece of whole grain bread. It's good for any meal of the day, but I really think of it as a breakfast food so I top it with fresh fruit, herbs, eggs, roasted veggies, you name it! It's also a great vehicle for leftovers? chicken breast, sautéed peppers and onions, you name it! I even used broccoli rabe on one:



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I also used leftover roasted butternut squash with Cajun spices and added half a chicken sausage, too:



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My favorite is a good piece of whole grain bread toast, topped with lowfat ricotta seasoned with kosher salt and coarse black pepper and some shiitake mushrooms, sautéed with fresh rosemary, like this:



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If I'm feeling peckish, I might even add an egg:



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The sweet versions are also delicious options! I made one with peaches and fresh basil:



I also made one with a delicious, juicy Honey Crisp apple (though I think it needed a little Mike's Hot Honey to finish it up):]



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This is my favorite winter appetizer for dinner parties: Crostini with Creamy Ricotta and Chorizo, and here are 9 Ricotta Toast recipes I can't wait to try next!]

What about you? What's your favorite ricotta toast?

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