

Grape Ricotta Toast

2 SERVINGS 30 MINUTES



INGREDIENTS

- 1 1/4 cups Grapes (seedless)
- 1 tbsp Avocado Oil
- 1 tbsp Rosemary (fresh, roughly chopped)
- 1 cup Ricotta Cheese
- 4 slices Gluten-Free Bread (toasted)

DIRECTIONS

- 01 Preheat the oven to 450°F (230°C).
- 02 Break apart the branches and place the grapes onto a baking sheet. Gently toss in the oil and rosemary. Roast for 20 to 30 minutes, stirring halfway, or until soft and slightly charred.
- 03 Spread the ricotta cheese onto the slices of toast and top with roasted grapes. Enjoy!

NOTES

LEFTOVERS

Refrigerate the roasted grapes in a separate airtight container for up to one week.

SERVING SIZE

One serving equals two slices of grape ricotta toast.

MAKE IT VEGAN & DAIRY-FREE

Use cashew-based cheese instead.