



CHARRED TOMATO & RICOTTA TOASTS

with Walnuts, Chili Flakes & Balsamic Glaze

INGREDIENTS

MAKES 2 SERVINGS



1 Clove
Garlic



10 oz
Grape Tomatoes



1
Green Herb
Blend



8 oz
Ricotta Cheese
(Contains: Milk)



¼ Cup
Parmesan Cheese
(Contains: Milk)



1 tsp
Chili Flakes



4 Slices
Sourdough Bread
(Contains: Soy, Wheat)



½ oz
Walnuts
(Contains: Tree Nuts)



5 tsp
Balsamic Glaze



✓ **READY, SET,
LUNCH!**

TOTAL TIME: 15 MIN | CALORIES: 690 | SERVINGS: 2



BUST OUT

- Grater
- Small bowl
- Baking sheet
- 4 tsp Olive oil
- 2 Medium bowls
- Kosher salt
- Black pepper
- Paper towels

THE MORE YOU KNOW

Charring or roasting tomatoes at a higher heat (as you do at 450 degrees here) helps bring out their natural sweetness and a richer, almost smoky flavor. Try charring grape tomatoes again to top garlicky pastas or grain bowls.

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INSTRUCTIONS

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Peel and grate or mince **garlic**. Halve **tomatoes**; toss on a baking sheet with half the garlic, a **large drizzle of olive oil**, and a **pinch of salt and pepper**. Roast on top rack until tomatoes are lightly charred, 8-10 minutes. Transfer to a medium bowl. Carefully wipe off sheet with paper towels.
- Meanwhile, pick **parsley leaves** from stems; mince leaves. Mince **chives**. In a second medium bowl, combine **ricotta**, **half the Parmesan** (save the rest for serving), and half the minced herbs. Season with **salt** and a **pinch of chili flakes** to taste.
- In a small bowl, combine **remaining garlic** and a **large drizzle of olive oil**; season with **salt** and **pepper**. Brush one side of each slice of **sourdough** with **garlic oil**. Place on baking sheet used for tomatoes. Bake on top rack until toasted, 4-5 minutes total.
- Remove sheet from oven; add **walnuts** to same sheet. (**TIP: If sourdough is done at this point, remove from sheet.**) Return to oven until walnuts are toasted, 2-3 minutes. Transfer to a cutting board to cool slightly; roughly chop.
- Divide **toasts** between plates; spread with **herby ricotta**. Evenly top with **tomatoes, walnuts, and remaining Parmesan**. Sprinkle with **remaining minced herbs** and **chili flakes** to taste. Drizzle with as much **balsamic glaze** as you like and serve.