



CHEF KAIL

Ricotta and Peach Crostini with Pistachios



INSTRUCTIONS

- O Whisk lemon juice, salt and pepper, and olive oil together.
- $\ensuremath{\mathsf{O}}$ Place peaches in another bowl and toss with half of the vinaigrette.
- O Toast crostini in 350 °F oven.
- O Toss watercress in remaining vinaigrette.
- O Assemble.

SHOPPING LIST

- O 2 tsp lemon juice
- O 1/2 tsp salt
- O Ground pepper
- O 3 Tbsp olive oil
- O 3 medium peaches
- O 3 slices of crusty bread
- O 1 1/2 cup watercress
- O 3/4 cup fresh ricotta
- O 1/4 cup pistachios