

Derek's Ricotta and Pesto Toast

Prep Time: 15 minutes

Cook Time: 5 minutes

Serves: 6 people

- 6 Slices of your favorite bread
- 6 Hard boiled eggs sliced
- 8 Oz Ricotta Cheese
- 3 Oz Pesto
- 3 Roma Tomatoes sliced
- 6 Fresh Basil Leaves

Optional: Garnish with diced tri colored peppers

Directions

1. Toast slices of bread in oven at 350F for 5 minutes or until browned
2. Mix together Ricotta Cheese and Pesto in a small bowl until combined
3. Spread ricotta cheese mixture on toast
4. Add sliced roma tomatoes, basil leaves, hard boiled eggs, and tri colored peppers (optional) on top of the mixture.

****This is an easy and fast recipe that anyone can throw together for an Easter morning, or a summer brunch with friends. A beautiful way to incorporate fresh, local ingredients from your local Ingles to brighten up your day!