

# Strawberry Bruschetta



## Ingredients

1 baguette, sliced  
2 Tbsp. extra virgin olive oil, divided  
10 oz. ricotta cheese  
Salt and pepper to taste  
½ pint strawberries, rinsed, stems removed, diced  
Fresh basil for garnish  
2 Tbsp. balsamic glaze

## Instructions

Preheat oven to 400 degrees F.

Place baguette slices in a single layer on baking sheet. Brush each slice evenly with olive oil, using about 1 Tbsp. of oil. Bake baguette until lightly golden, about 8 minutes.

In a small bowl, mix ricotta, remaining olive oil, and salt and pepper.

Slather ricotta on each slice of baguette. Top with strawberries. Garnish with fresh basil. Drizzle balsamic glaze on top. Makes 16 servings.

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