

Crostini with Zucchini, Ricotta & Mint

Source: Ellen Siegel, inspired by Mark Bittman

Serves: 4

Ingredients:

- 1 pound zucchini, shredded on large holes of box grater, sautéed in olive oil
- 1 small onion
- 2 garlic cloves
- 1/4 cup olive oil
- Juice of one lemon plus zest
- 1 cup ricotta
- Toasted crostini, bruschetta, or any crusty bread
- Salt and freshly ground black pepper, to taste
- Mint, for garnish

Preparation:

1. Shred the zucchini. Saute in olive oil with onion, seasoned with salt, pepper and garlic.
2. Combine ricotta, lemon juice, sautéed squash and lemon zest. Cool to room temperature.
3. Top crostini/toasted bread with ricotta and squash mixture. Garnish with mint.
4. Serve and enjoy!