

Reckless In The Kitchen

Roasted Grape and Ricotta Crostini

from Real Simple Magazine

Ingredients:

- whole red grapes (amount depends on how many crostini you are making)
- olive oil
- fresh thyme
- salt
- pepper
- crostini
- ricotta

Directions:

Preheat oven to 450° degrees. Toss grapes with olive oil, fresh thyme sprigs, salt, and pepper and roast until their skins burst, 7 to 9 minutes. Spread ricotta on crostini and top with the grapes. Serve immediately.