

Spinach Bruschetta

©2010, Scott Duncan

8 pieces of crusty bread
¼ C frozen spinach, thawed and drained
¼ C Ricotta cheese
1 t roasted garlic (or finely chopped raw garlic)

Pinch of ground nutmeg
Salt & pepper
1 T grated parmesan cheese
Olive oil to drizzle

Preheat oven to 400°. Place bread on a sheet pan and drizzle both sides with olive oil. Bake for 8-10 minutes until toasted. Remove from oven and turn on broiler.

In a small mixing bowl, combine spinach, ricotta, garlic, nutmeg, salt and pepper. Spread evenly over toasted bread, covering completely. Sprinkle with parmesan cheese and drizzle with olive oil. Place topped bread under broiler for 3-4 minutes, until browned on top.

Serves 4

