

INGREDIENTS

- 7 tablespoons extra-virgin olive oil
- 3 leeks (white and light-green parts only, halved lengthwise, thinly sliced)
- Salt and freshly ground pepper
- Pinch chilli flakes
- 1 teaspoon grated lemon zest, plus 1 teaspoon fresh juice
- 1 teaspoon fresh rosemary leaves (finely minced)
- ½ teaspoon meyer-lemon zest, plus 2 teaspoons fresh juice
- 2 cups ricotta
- 3 cups snap peas (trimmed and thinly sliced)
- ⅓ cup fresh mint leaves (roughly chopped)
- 6 slices rustic bread
- Green beans (cut into thirds)

INSTRUCTIONS

LEEK MIXTURE

- 1.Heat 1/4 cup oil over medium, add leeks, season with salt
- 2.Reduce heat to low and cook, stirring often, until very soft and reduced by half, about 25 minutes
- 3.Add pinch chilli, lemon zest, and rosemary
- 4.Blanch green beans and add into leek mixture
- 5.In a bowl, toss peas with 2 tablespoons oil, lemon juice, and mint and add to pan
- 6.Continue to cook, stirring occasionally, until leeks are golden, about 5 minutes more
- 7.Remove from heat; stir in lemon juice

CROSTINI

- 1.Preheat grill to high
- 2.Stir 1/2 teaspoon salt, 1/4 teaspoon pepper, Meyer lemon zest, and 1 tablespoon oil into ricotta
- 3.Grill bread in a single layer on a rimmed baking sheet, flipping once, until toasted, 1 to 2 minutes
- 4.Spread with ricotta mixture, then cut each slice in half.
- 5.Transfer to a serving platter and top with melted leeks and pea mixture



Pea and Leek Crostini



8-10 servings



55 mins

The perfect spring appetizer to serve at any gathering. The crunch from the crostini topped with a creamy ricotta mix, will have your guests impressed at the first bite. Enjoy!