



Roasted Cherry Tomato Bruschetta

By Chef Veera Gaul, Ph.D.



Ingredients

1 lb cherry or grape tomatoes
6-7 cloves of garlic, peeled and smashed
Generous sprinkle of salt
Fresh cracked pepper
4-6 sprigs of oregano (divided)
6-7 tablespoons O&V [Garlic EVOO](#)
1 ciabatta bread loaf, sliced thick
1 cup ricotta cheese
Zest of one lemon
1 teaspoon lemon juice
1 tablespoon O&V [Unflavored EVOO](#)
1 tablespoon O&V [Aged Balsamic vinegar](#) or [Balsamic Glaze](#)

Preparation

Preheat oven to 375 F. Line a cookie sheet with parchment paper. In a medium bowl toss together the cherry tomatoes with the smashed garlic, generous sprinkle of salt and fresh cracked pepper and 4 tablespoons of Garlic EVOO

Spread onto the cookie sheet and nestle 2-3 sprigs of oregano between the cherry tomatoes, and bake in preheated oven for 30-35 minutes.

Meanwhile brush 2 tablespoons of Garlic EVOO on both sides of the sliced ciabatta bread. Preheat a grill pan or grill, place the bread cut side down and toast till they are golden brown.

In a small bowl, mix the ricotta cheese with the zest of lemon, lemon juice, cracked pepper and salt to taste, and 1 sprig of oregano chopped. Spread the ricotta cheese on the toasted bread slices.

Top with the roasted tomatoes and garnish with fresh oregano leaves
Drizzle with the unflavored EVOO, balsamic vinegar and a sprinkle of salt and pepper.

Active time: 10-15 minutes, Total time: 45 minutes
Serves 4-6

Notes

*This O&V [Garlic EVOO](#) adds an additional and amazing, garlicky flavor, but feel free to use a plain [Unflavored EVOO](#) and add some additional cloves of garlic to the pan with the tomatoes.

*I like to use the O&V Silver [Aged Balsamic vinegar](#) or O&V [Balsamic glaze](#) as either adds sweetness and dense viscosity that is delicious with the tomatoes and ricotta. As always, feel free to substitute products, just remember to use a high-quality product so you get all the taste and health benefits of great ingredients.

Categories: Appetizers, Snacks & Sides, Vegetarian, Cherry Tomato, Roasted Tomato, Bruschetta, Ricotta Cheese, Lemon, Garlic EVOO, Aged Balsamic, Balsamic Glaze, Garlic, Easy Appetizer, Lemony Ricotta Cheese, Oregano, Garlicky Tomato, Juicy Oven-Roasted Tomatoes