

## **Double Tomato Crostini**

Approximate time: 10 minutes

Serves 4 people

Slicing 12 slices of crostini.

Cutting up 1 cup of cherry tomatoes.

Top the crostini with  $\frac{1}{4}$  cup sun-dried tomato spread and the 1 cup cut up cherry tomatoes.

Season with  $\frac{1}{4}$  teaspoon each salt and pepper.

## **Radishes with Creamy Ricotta**

Approximate time: 5 minutes

Serves 4 people.

Place one cup ricotta in a small bowl.

Drizzle ricotta with 1 tablespoon extra virgin olive oil.

Sprinkle ricotta with 1/8 teaspoon each salt and pepper.

Serve with 2 bunches or radishes – about 16 – washed and trimmed.

Also works well with other vegetables of your choosing.

## **Stuffed Sweet Peppers**

Approximate time: 15 minutes

Serves 4 people.

Cut 2 ounces fresh mozzarella into 12 pieces.

Dividing evenly, stuff 12 pickled sweet red cherry peppers with the mozzarella and 12 flat-leaf parsley leaves.

## **Minted Watermelon Salad**

Approximate time: 10 minutes

Serves 4 people

Cut up a quarter of a medium watermelon (about 2lbs) and arrange on plate.

Sprinkle with  $\frac{1}{4}$  thinly sliced red onion,  $\frac{1}{2}$  cup mint leaves, and  $\frac{1}{4}$  teaspoon each salt and pepper.