

## THE WAY THE COOKIE CRUMBLES



**Crostini with Ricotta and Braised Zucchini** (inspired by Annie's Eats; zucchini adapted from Rachel Eats via Orangette)

Makes about 24 small toasts, depending on the size of your bread

If you have a flaked salt, kosher or Maldon, it adds a fun crunch when sprinkled on top.

- 2 tablespoons extra virgin olive oil, plus more for drizzling
- 1 clove garlic, peeled and smashed
- 3 small to medium zucchini (about 12 ounces), ends trimmed, sliced  $\frac{1}{8}$ -inch thick
- $\frac{1}{4}$  teaspoon salt, plus more for sprinkling
- 1 small sprig basil, leaves removed and torn (optional)
- 1 (12-inch) baguette, sliced  $\frac{1}{4}$ -inch thick
- $1\frac{1}{2}$  cups ricotta cheese

1. In a medium nonstick skillet, heat the oil and garlic over medium-low heat, stirring occasionally, until the garlic is lightly golden, 4-5 minutes. Remove and discard the garlic. Add the zucchini and salt to the skillet; cook, stirring occasionally, until the zucchini is softened and lightly browned in spots, 25-30 minutes. Stir in the basil leaves, if using.

2. Meanwhile, heat the broiler. Arrange the bread in a single layer on a baking sheet. Broil until just golden. Flip each slice of bread and return the baking sheet to the oven; lightly toast the second side.

3. Spread some ricotta over each slice of toast. Top with a layer of zucchini, then drizzle with olive oil and sprinkle with salt.