



SPICED MAPLE RICOTTA & CHERRY TOASTS

with Cashews & Apple Slices

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lemon



1 | 2
Apple



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 TBSP | 1 TBSP
Warming Spice
Blend



½ oz | 1 oz
Cashews
Contains: Tree Nuts



1 oz | 2 oz
Dried Cherries



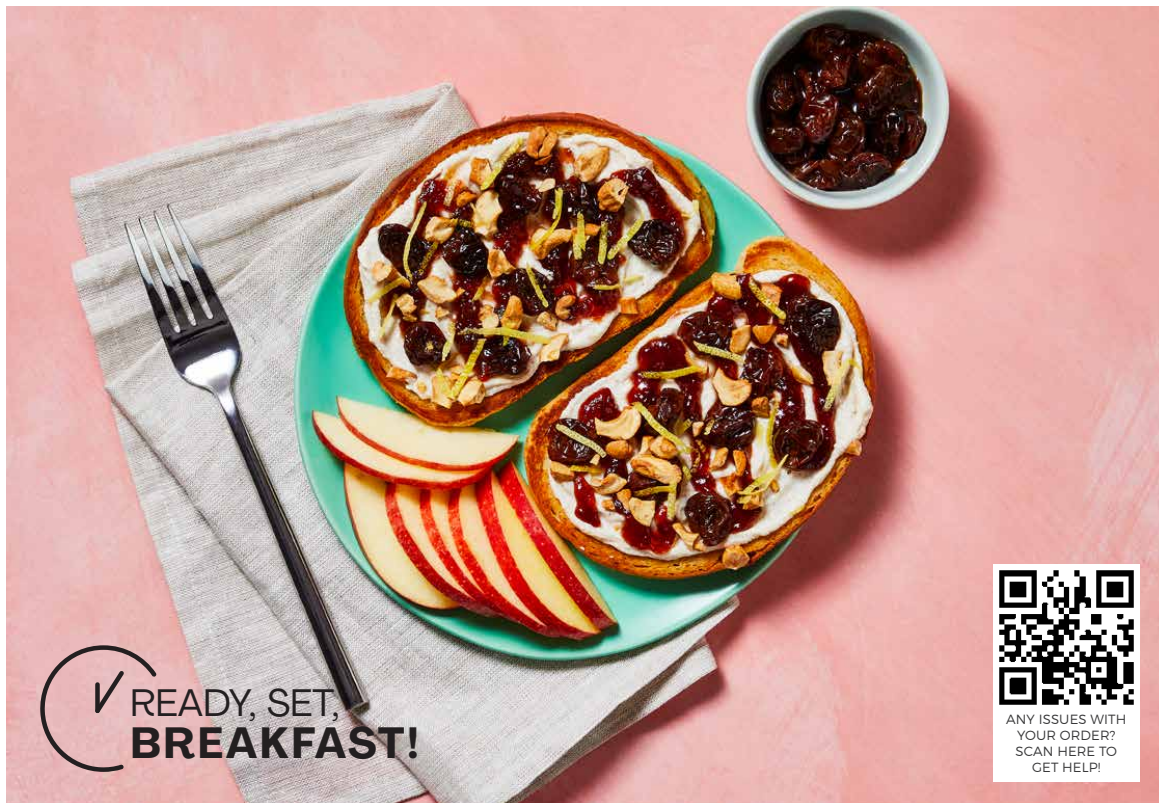
4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



1 | 2
Cherry Jam



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 640



BUST OUT

- Zester
- Whisk
- 2 Small bowls
- Kosher salt
- Plastic wrap

LEMON LOVE

Try rolling the lemon under your palm on the countertop before quartering. This hack softens the citrus fruit, making it easier to get all the juice out when you squeeze it.

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INSTRUCTIONS

- **Wash and dry produce.**
- Zest and quarter **lemon**. Roughly chop **cashews**. Halve, core, and cut **apple** into ¼-inch-thick slices.
- In a small bowl, combine **dried cherries**, **1 TBSP water**, and a **squeeze of lemon juice** (**2 TBSP water and a big squeeze of lemon juice for 4 servings**); cover with plastic wrap and microwave for 30 seconds. Remove plastic wrap and pour off liquid. Set aside until ready to serve.
- Toast **bread**.
- In a second small bowl, whisk together **ricotta**, **cream cheese**, **maple syrup**, **¼ tsp Warming Spice Blend** (**½ tsp for 4 servings**), and a **pinch of salt** until combined. (**Be sure to measure the Warming Spice Blend; we sent more!**)
- Spread **ricotta mixture** on toasts; top with **cherry jam**, **drained cherries**, **cashews**, and **lemon zest**.
- Divide **toasts** between plates and serve with **apple slices** on the side.