

INGREDIENTS

2 PERSON | 4 PERSON



1|1 Lemon



1/2 oz | 1 oz Cashews Contains: Tree Nuts



1 | **2** Apple



1 oz | 2 oz Dried Cherries

4 oz 8 oz

Ricotta Cheese

Contains: Milk



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



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1 TBSP | 1 TBSP Warming Spice Blend



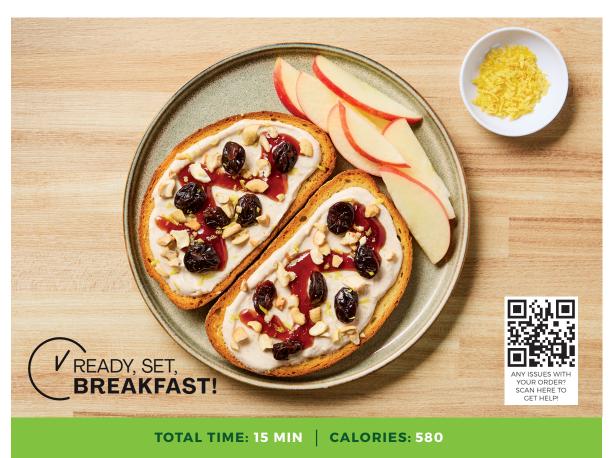
2 TBSP | 4 TBSP Maple Syrup



1 | 2 Cherry Jam

SPICED MAPLE RICOTTA & CHERRY TOASTS

with Cashews & Apple Slices





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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SPICED MAPLE RICOTTA & CHERRY TOASTS

with Cashews & Apple Slices

INSTRUCTIONS

- · Wash and dry produce.
- · Zest and quarter lemon. Roughly chop cashews. Halve, core, and cut apple into 1/4-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, 1/4 tsp Warming Spice Blend (1/2 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.