



## MOROCCAN ANCHOVY AND RICOTTA CROSTINI

- 1 jar **Crown Prince Natural Flat Anchovies**, drained
- 1 thin baguette, sliced
- 16 ounces ricotta cheese
- 3 cloves garlic, minced
- 3 tablespoons chopped fresh oregano
- 2 tablespoons black pepper
- 3 tablespoons extra virgin olive oil



Broil baguette slices until light golden brown on both sides. In a medium bowl, combine ricotta, garlic, oregano and pepper. Spread mixture on the baguette slices. Place an anchovy on each slice and broil again until the cheese slightly bubbles, about 1 minute. Drizzle with olive oil and serve. *Serves 8.*

*Per Serving: 315 Calories (107 Calories from Fat), 12g Fat, 13g Protein, 38g Carbohydrate, 21mg Cholesterol, 724mg Sodium*