

# Honey Roasted Cherries & Cheese Toast



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# Honey Roasted Cherries and Cheese Toast

## Ingredients

- 2 cups pitted fresh cherries
- 1 Tbsp. honey, plus more for a drizzle when serving
- 1 Tbsp. lemon juice
- 2 tsp. extra-virgin olive oil
- Salt
- 4 whole-grain slices of bread or slices of wheat baguette
- ½ cup part-skim ricotta cheese
- ½ cup low-fat small curd cottage cheese
- 1 tsp. lemon zest
- 1 tsp. fresh thyme, extra for garnish when serving
- ¼ cup slivered almonds, toasted
- Sea salt

## Instructions

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
2. Toss cherries with honey, lemon juice, oil and salt. Roast on the prepared pan, shaking it once or twice during cooking, until the cherries are warm and very soft. Cook for about 15 minutes.
3. While cherries are roasting, mix together ricotta, cottage cheese, lemon zest and thyme.
4. Toast bread. Top with cheese mixture, the roasted cherries, thyme, almonds and sea salt. Drizzle with more honey, if desired. Enjoy immediately!

*Nutritional information available at [AHealthierMichigan.org](http://AHealthierMichigan.org)*