## **Corn and Swiss Chard Bruschetta**

☐ 1 Baguette	½ cup Ciocci's Extra Virgin Olive oil
☐ A few cloves of garlic	2 cloves Garlic, shaved thinly
☐ 3 ears Corn, grilled and cut off the	☐ 2 cups Ricotta
cob	½ cup Finely shaved Pecorino
□ 2 Red bell peppers, roasted,	Romano
peeled, and julienned	☐ Salt and pepper
☐ Dash extra virgin olive oil	
☐ 1 bunch Swiss chard, leaved pulled	
off stems, stems finely sliced	

- 1) Slice bread on a diagonal. Rub each with garlic, and lightly oil with olive oil. Toast in oven. Reserve room temperature.
- 2) Place corn and peppers in a small bowl. Dress with a splash of nice extra virgin olive oil and some lemon juice. Season to taste with salt and pepper and reserve room temp.
- 3) Heat a skillet on medium-high heat. Add olive oil and garlic. When garlic becomes white, add chard and sauté until just wilted. Adjust seasonings with salt and pepper.
- 4) Smear bread with a dab of ricotta. Top with a spoonful of chard, top with a spoonful of pepper-corn mix.
- 5) Sprinkle with Pecorino Romano.