

Corn and Swiss Chard Bruschetta

- ☐ 1 Baguette
- ☐ A few cloves of garlic
- ☐ 3 ears Corn, grilled and cut off the cob
- ☐ 2 Red bell peppers, roasted, peeled, and julienned
- ☐ Dash extra virgin olive oil
- ☐ 1 bunch Swiss chard, leaved pulled off stems, stems finely sliced
- ☐ ¼ cup Ciocci's Extra Virgin Olive oil
- ☐ 2 cloves Garlic, shaved thinly
- ☐ 2 cups Ricotta
- ☐ ½ cup Finely shaved Pecorino Romano
- ☐ Salt and pepper

- 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.