



Caramelized Figs & Ricotta Toasts

Makes: 1 serving or 2 toasts

Prep Time: 5 minutes Cook Time: 5 minutes

Total Time: 25 minutes

- 2 fresh figs
- 3 tbsp brown sugar
- 1 tbsp unsalted butter
- 1 tsp balsamic vinegar
- 2 slices multi-grain country bread
- 1/4 cup fresh ricotta
- 1/4 cup pomegranate seeds
- Flaky sea salt

Quarter fresh figs and toss with brown sugar in a small bowl. Heat butter in medium skillet over medium heat. Add figs, and caramelize for 5 minutes over medium-high heat. Add balsamic vinegar before removing figs from the heat and toss to combine.

To serve, toast the bread and spread toast with ricotta. Top ricotta with caramelized figs and sprinkle with pomegranate seeds and flaky sea salt.

Serve immediately.