

## Grilled Ciabatta w. Ricotta & Snap Peas

(10-11 servings)

### Ingredients:

2 loaves of Ciabatta, sliced into ½"-thick pieces on the diagonal  
10 tbsp Olive oil, plus more for brushing  
3 cups fresh Ricotta  
4 tbsp fresh Chives  
1 tsp kosher Salt  
1 tsp freshly ground black Pepper  
2 lbs Sugar Snap Peas  
⅔ cup fresh Basil  
⅔ cup fresh Mint  
4 tbsp Lemon juice  
Sea Salt flakes, such as Maldon, for serving



### Method:

Preheat a grill pan to medium high heat.  
Brush the sliced ciabatta with a little olive oil.  
Place on the grill pan and cook until toasted and grill marks form – about two minutes per side.  
Combine the ricotta, 4 tbsp olive oil, chives, salt and pepper in a small bowl.  
Set aside.  
Bring a large pot of salted water to a boil.  
Add the snap peas and cook for 3 minutes.  
Immediately plunge them into a bowl of ice water until cold.  
Remove and pat dry.  
Cut half of the peas lengthwise (leave the other half whole).  
Combine the cut and whole peas with the basil and mint in a large bowl.  
Add the lemon juice and remaining 6 tbsp of oil and toss to coat.  
Place the grilled ciabatta on a serving dish.  
Add a dollop of the ricotta mixture to each piece and then top with some snap pea salad.  
Sprinkle with the sea salt flakes before serving.