

## Easy Ricotta & Tomato Toast with Everything Bagel Seasoning

Ricotta & Tomato Sourdough Toast ??



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### INGREDIENTS

For the Toast:

- 4 slices rustic sourdough bread, toasted
- 1 cup ricotta cheese (fresh and creamy)
- 2 large ripe tomatoes, sliced
- 2 tbsp olive oil
- 1 tbsp everything bagel seasoning (or homemade blend of sesame seeds, poppy seeds, garlic, onion, and salt)
- Fresh parsley, chopped (for garnish)
- Salt & black pepper, to taste

### DIRECTIONS

- 1.** Toast the Bread: Toast your sourdough slices to your preferred crispness-golden with a little chew or deeply toasted and crunchy.
- 2.** Add the Ricotta: Spread about ... cup of ricotta cheese onto each slice. Make it a generous layer-it's the creamy base that pulls it all together.
- 3.** Layer the Tomatoes: Top each toast with slices of tomato, slightly overlapping. Use the juiciest, ripest tomatoes you can find for the best flavor.
- 4.** Dress It Up: Drizzle olive oil over the top. Sprinkle with everything bagel seasoning, salt, and black pepper.
- 5.** Garnish & Serve: Finish with a pinch of fresh parsley for brightness and color. Serve immediately and enjoy!

### TIPS FOR SUCCESS

Use good bread : A crusty sourdough or country loaf holds up best under juicy tomatoes.

Drain watery tomatoes : A quick paper towel blot keeps your toast from getting soggy.

Upgrade your ricotta : Fresh, high-quality ricotta makes all the difference.

You can even whip it with a splash of olive oil for extra creaminess.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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