

Grape, thyme & ricotta sandwich (gluten free)

Search:

- [Recipes](#)

Grape, thyme & ricotta sandwich (gluten free)

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Grape, thyme & ricotta sandwich (gluten free)



Rate this recipe

0 people are cooking this [Count me in](#)

Looking for gluten-free recipes? Try this grape, thyme & ricotta sandwich.

Ingredients

- 1-2 slices [gluten-free](#) bread
- 1 tbsp ricotta
- 1 tsp rice bran oil
- 10-12 red grapes
- 2 sprigs thyme
- 1 tsp honey

Method

Spread the ricotta onto the bread.

In a small fry pan, gently cook the grapes in the oil and with the thyme. Once warmed and cooked, add onto the ricotta. Drizzle with honey.

Either place extra piece of bread on top to make a sandwich or enjoy the slice on its own.

Recipe from Kate Bradley; Photo credit Elisa Watson.

Don't forget to join our foodie community on [Facebook!](#)

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```