## Herbed Ricotta Cheese



## **Ingredients**

1 cup ricotta cheese, preferably homemade

1 tbsp. chopped fresh herbs (rosemary, parsley, sage, chives, basil etc.)

1 tsp. lemon zest

1 tbsp. minced fresh garlic

kosher salt and ground black pepper to taste

1-2 tbsp. extra virgin olive oil

for dipping- grilled bread, fresh crudité vegetables

## procedure

- 1. Mix together cheese, herbs, lemon zest, salt and pepper.
- 2. Let rest for at least an hour.
- 3. To serve drizzle with oil, or use in your favorite recipe.
- 4. Great with grilled bread, or fresh cut vegetables.

Yields approximately 1 1/4 cups

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