

Lemon Ricotta Pancakes



 6 servings  30 minutes

INGREDIENTS

1 ½ cups all-purpose flour
¼ cup granulated sugar
1 Tbsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 cup milk
¾ cup ricotta cheese
3 large eggs
1 tsp. vanilla extract
1 Tbsp. lemon zest
¼ cup fresh lemon juice
1 Tbsp. butter, melted

DIRECTIONS

1. Preheat griddle or nonstick skillet over medium heat.
2. In a large mixing bowl, whisk together flour, sugar, baking powder, baking soda and salt.
3. In a separate large bowl, whisk together milk, ricotta cheese, eggs and vanilla until well blended.
4. Add butter, lemon zest and lemon juice to milk mixture. Blend until combined.
5. Pour milk mixture into flour mixture. Whisk until combined; batter will be slightly lumpy.
6. Butter griddle. Using 1/3 cup batter for each pancake, pour batter onto griddle. Cook pancakes until bubbles begin to form on the surface and bottom is golden brown. Flip pancakes and finish cooking until the second side is golden brown.
7. Serve warm with syrup and fresh blueberries.



10 servings



10 minutes

INGREDIENTS

2 cups whole milk ricotta cheese
1 Tbsp. extra virgin olive oil
1 Tbsp. fresh lemon juice
1/2 tsp. salt
1 Tbsp. honey
lemon zest for garnish

Whipped Ricotta

DIRECTIONS

1. In a food processor, add ricotta cheese, olive oil, lemon juice and salt. Process for 1-2 minutes until the mixture is smooth and creamy.
2. Transfer cheese mixture to serving bowl. Drizzle honey on top and add lemon zest for garnish.
3. Serve with crackers, crostini or toasted baguette.
4. Store ricotta spread in refrigerator; use within 5-7 days.



No-boil Penne Pasta Bake



8 servings



75 minutes

INGREDIENTS

- 4 ounces baby spinach, optional
- 14 ounces dried penne pasta
- 1 jar (32 ounces) of marinara sauce
- 4 ounces water
- 2 cups mozzarella cheese, shredded
- 1 cup Parmesan cheese, finely grated, divided
- 1 container (15 ounces) whole-milk ricotta cheese
- Fresh basil for garnish, optional

DIRECTIONS

1. Preheat oven to 400°F. Coat a 9 x 13-inch baking dish with cooking spray.
2. In baking dish, add spinach (if using), penne pasta, marinara sauce and water to baking dish. Stir well to coat noodles with sauce and mix in spinach.
3. Sprinkle mozzarella cheese and ½ cup of Parmesan cheese over pasta. Dollop ricotta cheese evenly over mixture. Gently stir ricotta cheese into noodle mixture. Keep a few large pockets of ricotta throughout.
4. Spread the mixture into an even layer and sprinkle remaining ½ cup of Parmesan cheese on top. Cover dish tightly with aluminum foil.
5. Bake pasta for 40 minutes. Uncover and continue baking until pasta is tender, about 20 minutes more, until cheese is nicely browned in spots.
6. Remove baking dish from oven and let cool 5 to 10 minutes. Sprinkle basil on top, if desired, and serve.