



Hot Ricotta DIP



Ingredients

750g ricotta

2 tsp fresh thyme leaves

50g grated parmesan

¼ tsp black pepper

¼ cup fresh parsley, chopped

¼ tsp crushed red pepper

½ tsp salt

1 tbsp olive oil

Directions

Step 1. Heat griller

Step 2. In a medium bowl, mix together the ricotta, parsley, thyme, red pepper, Parmesan, salt, and black pepper

Step 3. Transfer to a shallow, 1l baking dish, drizzle with the oil, and sprinkle with 1 tbsp Parmesan. Grill until the top begins to brown, 3 to 5 minutes

Serve warm with DIP Pita Chips or Tortilla Chips