

# CREAMY RICOTTA BASIL SPREAD

## Ingredients

- 1 cup ricotta cheese, preferably whole milk
- 1/4 cup cream cheese, preferably Neufchatel
- 1 garlic clove, minced
- 2 tablespoons grated Parmesan cheese
- Dash of salt
- 3 tablespoons minced fresh basil, plus extra for garnish

## Directions

1. Combine all the ingredients except the basil in a food processor and process until smooth.
2. Scrape into a bowl and stir in the basil by hand.
3. Cover and chill at least 1 hour for the flavors to meld.
4. Serve with basil sprinkled on top

Tip: If you don't have any fresh basil, substitute 3/4 teaspoon dried and 2 tablespoons minced fresh parsley

This spread will keep up to 3 days if well wrapped and refrigerated.

Makes 1 1/4 cups