

Lemon-Thyme Whipped Ricotta

Ready In 15 m

Recipe By: Danielle Centoni

“This stunning yet easy appetizer recipe infuses creamy ricotta with fresh herbs and lemon. Serve with whole-grain crackers and cut-up vegetables or use as a spread for sandwiches or sauce for pasta.”

Ingredients

- 1 15-ounce container part-skim ricotta
- 2 tablespoons chopped fresh thyme, plus more for garnish
- 2 teaspoons minced shallot or 2 tablespoons minced fresh chives
- 2 teaspoons freshly grated lemon zest
- ¼ cup lemon juice
- 1 teaspoon freshly ground pepper
- ½ teaspoon salt
- 2 teaspoons extra-virgin olive oil

Directions

- Combine ricotta, 2 tablespoons thyme, shallot (or chives), lemon zest, lemon juice, pepper and salt in a food processor. Puree for a few seconds until smooth.
- Transfer to a serving bowl and swirl the top with the back of a spoon. Drizzle with oil and sprinkle with thyme.
- Make Ahead Tip: Cover and refrigerate for up to 1 day.

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FRESH HERBED CREAM CHEESE DIP RECIPE

An easy make-ahead appetizer recipe for fresh herbed cream cheese dip accompanied by a fancy (but easy!) crudité platter.

Author: Kelly Egan Prep Time: 10 minutes Total Time: 10 minutes

INGREDIENTS

- 16 ounces (2 packages) Philadelphia Cream Cheese, softened

- 2 teaspoons white-wine vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne powder
- 6 sprigs fresh dill
- 6 sprigs fresh marjoram
- 6 stems flat-leaf parsley
- 2 sprigs fresh tarragon
- 2 stems fresh basil
- Fresh vegetables, for serving

INSTRUCTIONS

- Place the cream cheese in a large bowl and beat on medium until smooth and creamy.
- Add the white-wine vinegar and salt, and beat on medium until incorporated.
- De-stem and mince the fresh herbs. Add to the cream cheese mixture and beat on low until evenly distributed.
- Garnish with fresh herbs and serve with fresh vegetables or crackers. Will keep refrigerated overnight.

Orange Basil Brownies

Prep time: 15 mins Cook time: 35 mins

Author: Some the Wiser Serves: 16 small brownies

Ingredients

- ¾ cup raw walnuts
- ½ cup fresh basil, tightly packed
- 4 ounces unsweetened chocolate; coarsely chopped
- ¾ cup butter
- 1½ cups white sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 6 drops orange oil, or to taste
- ¼ teaspoon kosher salt
- 1 cup all-purpose flour

Instructions

- Preheat oven to 350 degrees Fahrenheit. Line an 8x8 brownie pan with parchment paper.
- In a food processor, combine walnuts and basil. Pulse once or twice until a crumbled mixture forms. Set aside.

- In a medium glass bowl, microwave the butter and chocolate at 50% power for 3 to 4 minutes, or until butter has melted.
- Whisk until chocolate has melted. Stir in sugar, eggs, vanilla, orange oil, salt, and the walnut basil mixture. Gradually add flour and stir until just combined.
- Spread the batter into the prepared brownie pan. Bake for 30 to 35 minutes. Do not over bake.
- Cool completely before cutting.

Chewy Chocolate Cookie Recipe with Rosemary, Pine Nuts and Dried Cherries

These unusual chewy chocolate cookies, rich in chocolate, have resinous overtones of rosemary, echoed by the pine and nutty flavors of pine nuts, and subtly teased by the tart/sour/sweet of the dried cherries.

<https://www.motherearthliving.com/Cooking-Methods/chewy-chocolate-cookie-recipe-rosemary-pine-nuts-dried-cherries>

By Susan Belsinger

INGREDIENTS:

- 12 ounces semisweet, bittersweet or a combination of good-quality chocolate
- 4 tablespoons unsalted butter
- 2 1/2 cups unbleached white flour
- 2/3 cup unsweetened cocoa
- 2 teaspoons baking powder
- 3/4 teaspoons salt
- 8 tablespoons unsalted butter, softened
- 1 1/4 cups packed dark-brown sugar
- 3/4 cup granulated sugar
- 4 extra-large eggs
- 2 teaspoons pure vanilla extract
- 2 generous tablespoons fresh minced rosemary
- 3/4 cup pine nuts
- 1 cup coarsely chopped dried cherries

INSTRUCTIONS

1. Preheat oven to 350 degrees and butter 2 baking sheets
2. Break the chocolate into pieces. In a double boiler or the microwave, melt the chocolate with 4 tablespoons of butter, stir and set aside.
3. In a large bowl, beat 8 tablespoons softened butter with brown and white sugars. Continue beating and add eggs, one at a time. Add vanilla and melted chocolate and mix until combined. Stir in flour mixture, rosemary, pine nuts and dried cherries, and mix until blended.
4. The dough can be covered and refrigerated at this point for up to a few hours, or the cookies can be baked immediately. Drop the cookies by the heaping teaspoon onto the baking sheets about 2 inches apart. Bake in a hot oven for about 8 to 10 minutes, changing baking positions halfway through the baking. The cookies should puff a little and flatten. Do not overbake them—they will firm up as they cool. Cool on baking sheets for a few minutes and then remove onto racks to cool. Store these rosemary cookies in airtight containers for a week or in the freezer for up to 3 months.

FRESH CORN AND HERB PASTA SALAD

Thugkitchen.com

INGREDIENTS:

- ½ cup of each herb: chopped green onions, cilantro, dill, and parsley (feel free to swap these around for whatever you've got - toss basil in the mix and it would be just as awesome)
- 4-5 cloves of garlic all chopped up (I love garlic so adjust according to your tastes)
- 6 tablespoons sherry vinegar (red wine vinegar or even rice vinegar could work here if that's what you got)
- 4 tablespoons olive oil
- ½ teaspoon lemon zest (calm down, just grate the skin of the lemon on the smallest side of your grater)
- ¼ teaspoon salt
- 1 pound of pasta (whole wheat, quinoa, brown rice, whatever you like)
- 1 crown of broccoli
- 3 medium-sized tomatoes
- 2 ears of raw corn
- pepper to taste

INSTRUCTIONS

- Throw all the herbs, garlic, vinegar, oil, lemon zest, and salt in a food processor and blend until it is all chopped up and looks like a sauce. Don't give up if you don't own a food processor. Just chop it up extra tiny and mix it together in a glass. Done.

- Cook the pasta according to the directions on the package. Simple shit. While the pasta cooks, cut up the broccoli into bite-sized pieces. You should get around 3-4 cups. In the last 2 minutes of boiling the pasta, throw the broccoli in there. No need to cook those sons of bitches separately. After 1-2 minutes drain the pot, then run cold water over all of it to cool that shit down and keep the broccoli looking bright green. The broccoli should be cooked but still a little crisp.
- Cut the raw corn off the cob and chop up the tomatoes into pieces about the size of a dime. Mix together the pasta, corn, tomatoes, and herb sauce in a big ass bowl. Add as much pepper as you like. Try that shit and see if you need more vinegar, salt, or oil. Your tastes are on you. You can serve this at room temperature but I like to chill the motherfucker in the fridge for a couple hours.
- Serves 4-6 people unless some greedy asshole camps out by the table

PASTA WITH FIVE FRESH HERBS

Yield: 6 servings (serving size: about 1 1/2 cups pasta and about 1 1/2 teaspoons cheese)

ELIZABETH TALIAFERRO RECIPE BY COOKING LIGHT

Fresh herbs add so much flavor to a dish. In this recipe, basil, oregano, chives, thyme and parsley turn a normal bowl of penne pasta into an extraordinary main dish meal.

Ingredients

- 1 pound uncooked penne rigate
- 4 teaspoons extravirgin olive oil, divided
- 1/4 cup chopped fresh basil
- 1/2 teaspoon chopped fresh oregano
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 pints fresh cherry tomatoes
- 1 garlic clove, minced
- 1 tablespoon chopped fresh chives
- 1/2 teaspoon chopped fresh thyme
- 1/2 cup fat-free, less-sodium chicken broth
- 2 tablespoons chopped fresh parsley
- 1/2 cup (about 3 ounces) goat cheese, crumbled

How to Make It

Cook pasta according to package directions, omitting salt and fat; drain. Place in a large bowl. Add 2 teaspoons olive oil, basil, oregano, 1/2 teaspoon salt, and 1/2 teaspoon pepper to hot pasta, and toss well to combine.

Heat remaining 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add tomatoes and garlic; sauté 2 minutes. Add chives and thyme; sauté 1 additional minute or until tomatoes are slightly charred and skins are just beginning to burst. Add broth; bring to a boil. Cook over high heat 1 minute. Add tomato mixture and parsley to pasta; toss gently to combine. Sprinkle with cheese; serve immediately.