

GRILLED GREEN BEANS WITH WHIPPED RICOTTA

I love grilling summer vegetables, but I'm always looking for a way to dress them up. This simple whipped ricotta dish takes advantage of my garden herbs and is great as a topping to grilled green beans. But, make more ricotta than you need, because it's great on grilled bread or as a dip.

FOR THE WHIPPED RICOTTA

1 cup whole milk ricotta
1 teaspoon fresh chives, chopped
1 teaspoon fresh parsley, chopped
1 teaspoon fresh basil, chopped
1 teaspoon lemon zest
1 tablespoon olive oil
3 tablespoons fig jam
salt and pepper to taste
balsamic glaze for garnish

FOR THE GRILLED GREEN BEANS

1 pound French green beans
2 tablespoons olive oil
salt and pepper to taste
balsamic glaze for garnish

PREPARATION

Using an electric mixer with whisk attachment, whip the ricotta for about two minutes until smooth. Set aside.

In a separate small bowl, combine the herbs, lemon zest, olive oil, fig jam, and salt and pepper. Set aside.

Toss green beans with olive oil and salt and pepper. Place on a heated grill or on a grill pan and cook until they just beginning to char, about ten minutes. Turn beans halfway through to get grill marks on both sides.

TO PLATE: Place the green beans on a platter or plate. Make a well in the middle for a small bowl. Spoon the ricotta into the small bowl. Spoon out the olive oil/herb mixture on top of the ricotta. Drizzle with balsamic glaze.