

Whipped Lemon Ricotta Toast with Sauteed Spring Greens

Serves 4-6

INGREDIENTS

For the whipped ricotta

- 1 ½ cups whole-milk ricotta cheese
- 2 tablespoons olive oil
- ½ teaspoon kosher salt
- Zest of 1 lemon
- 1 tablespoon lemon juice, plus more to taste

For the sauteed spring greens

- 2 tablespoons olive oil
- 1 small yellow onion, diced
- ½ teaspoon kosher salt, plus more to taste
- 2 garlic cloves, minced
- ½ teaspoon cumin
- ½ teaspoon paprika
- Pinch red pepper flakes
- 1 bunch spring greens (such as swiss chard, kale, OR spinach), leaves thinly chopped (about 8 cups chopped)
- 2 tablespoons white wine vinegar
- 4 thick slices of good bread (like sourdough or a country loaf), toasted
- ¼ cup toasted pine nuts (or any other nuts/seeds)

INSTRUCTIONS

1. *Make the whipped ricotta* – Blend **1 ½ cups whole milk ricotta, 2 tablespoons olive oil, ½ teaspoon kosher salt, zest of 1 lemon**, and **1 tablespoon lemon juice** in a food processor for 1-2 minutes, until the ricotta is super smooth and creamy. Taste (!) and adjust as needed with additional salt or lemon juice (I like it really lemony, so I usually add another tablespoon of lemon juice).
NOTE: If you don't feel like getting out your food processor, you can also just stir together all the ingredients in a bowl – it won't be quite as smooth/creamy, but it will still taste delicious!
2. *Prepare the greens* – in a large skillet, heat **2 tablespoons olive oil** over medium-high heat. Add **1 diced yellow onion** and **½ teaspoon kosher salt** and cook until the onion is translucent and beginning to brown, 4-5 minutes. Stir in **2 cloves minced garlic, ½ teaspoon cumin, ½ teaspoon paprika**, and a **pinch of red pepper flakes** and cook for 30 seconds, stirring frequently to make sure the garlic doesn't burn. Next, add **1 bunch finely chopped greens (about 8 cups greens)** with **2 tablespoons white wine vinegar**, using tongs to toss the greens in the skillet. Cook until the greens are wilted and tender – around 3-5 minutes. Taste (!) and adjust seasoning as needed, I usually add a bit more kosher salt.
3. *Toast the bread and assemble* – toast **4 thick slices of bread** in a toaster (or other preferred toasting method). Slather a generous amount of the whipped ricotta onto each slice of toast, then top with the sauteed greens. Serve garnished with toasted pine nuts, flakey sea salt, and some extra lemon zest!