

Tomato Cucumber Salad with Whipped Ricotta

1 1 / 3 cups part skim ricotta cheese	2 scallions, finely chopped
5 / 8 tsp kosher salt, divided	2 1 / 2 Tbl extra virgin olive oil, divided
1 cup chopped tomatoes	3 / 4 tsp sumac, optional
1 cup chopped cucumber	1 / 2 tsp dried mint
3 / 4 cup chopped sweet pepper	3 (6 inch) whole-wheat pita rounds

1. Place ricotta and 1 / 2 tsp salt in a bowl. Using a whisk, whip until cheese is creamy, smooth and resembles whipped cream but with a stiffer texture. Spread mixture on a platter to 1 / 2 inch thickness.
2. Combine tomato, cucumber, peppers and scallions in a bowl.
3. Stir in 1 Tbl oil and remaining 1 / 8 tsp salt.
4. Scatter vegetables over cheese.
5. Sprinkle with dried herbs.
6. Drizzle remaining 1 1 / 2 Tbl olive oil on top.
7. Tear the pita rounds into 8 pieces.
8. Serve salad with pita rounds.

NOTES

1. Substitute herbs of your choice for those in the recipe -1 1 / 4 tsp or more to taste.
2. Substitute crackers, toast points, naan, or whatever you have for pita rounds.
3. Comments from chef Ana Sortun. "I've always been inspired by the phrase 'what grows together goes together'. This salad is a wonderful way to enjoy what the end of summer offers."

Serves 8

Adapted from *Cooking Light*, August 2018 edition