



SPICED RICOTTA PASTRY CUPS WITH GREEN APPLE AND MINT

INGREDIENTS

- 1 cup Ricotta cheese
- Ground black pepper To taste
- Zest of one lemon
- 1/2 teaspoon cinnamon
- 1 box frozen, prepared pastry cups (I used Pepperidge Farm.)
- Extra Virgin Olive Oil
- 1 Granny Smith apple to garnish
- Fresh mint to garnish

PREP TIME: 20 MIN.

COOK TIME: 20 MIN

TOTAL TIME: 20-30 MIN.

DIRECTIONS

1. Prepare the pastry cups as directed.
2. In a medium-sized bowl combine ricotta, fresh pepper, cinnamon, lemon zest, and olive oil to form a smooth consistency.
3. Cool pastry cups and fill to the brim,
4. Garnish with chopped fresh mint and a sliver of apple.