

Vegetable Ricotta Flatbreads

Delicious recipe for when you have limited cooking time

4 flatbreads, whole wheat
1 tbsp olive oil plus some for brushing flatbread
1 cup zucchini, diced
1 cup cherry tomatoes, diced
¾ cup mushrooms, diced
2-3 cloves garlic, minced
3 cups Ricotta cheese
3 tbsp milk
3 tbsp lemon juice
Salt and pepper to taste
8-10 ounces of feta or goat cheese, crumbled
Basil for serving

Directions

Preheat oven to 425 degrees F. In a pan over medium heat, add 1 tbsp of olive oil. To the pan, add zucchini, cherry tomatoes, and diced mushrooms; salt and pepper to taste. Cook for approximately 5 minutes. Add 1 garlic clove and cook for 1 more minute. Whisk together ricotta, milk, lemon juice, and 1-2 garlic cloves. Spread ricotta mixture evenly on top of each flatbread then add cooked vegetables evenly and top with crumbled feta or goat cheese. Bake for 10-12 minutes. Garnish with basil before serving.

