

Blueberry Lemon Ricotta Rice Cakes

Servings: 4

Prep Time: 5 minutes + 10 minutes standing time



INGREDIENTS

- 1/2 cup part-skim ricotta cheese
- 2 teaspoons lemon zest
- 1 cup fresh blueberries
- 2 tablespoons thinly sliced fresh basil
- 2 tablespoons powdered sugar
- 1 tablespoon lemon juice
- 4 plain rice cakes

INSTRUCTIONS

- 1 Stir together ricotta and lemon zest; set aside. Toss together blueberries, basil, powdered sugar, and lemon juice; let stand for 10 minutes.
- 2 Spread ricotta over rice cakes; top with blueberry mixture.

Variations

- Substitute orange or lime for lemon zest and juice.
- Substitute part-skim ricotta for full-fat or skim.

About the Recipe

Need a light, lively snack to brighten up your day? Blueberry Lemon Ricotta Rice Cakes are both sensible and infinitely snackable, giving you a break from the mid-day blahs. Blueberries and lemon pair beautifully with creamy ricotta cheese and a hint of basil for a sweet and zesty treat.

