

# Baked Ricotta

## Ingredients

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1 c Ricotta  
2 clv Garlic (minced)  
2 T Olive Oil  
1 T Lemon Juice  
1 T Rosemary (chopped)  
1/2 c Mozzarella  
1/4 c Parmesan  
0 ds Salt  
0 ds Ground Black Pepper  
1 Baguette (sliced)

## Instructions

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1.Preheat oven to 400 degrees F. In a medium bowl, add ricotta, garlic, olive oil, lemon juice, and 1/2 tablespoon rosemary. Stir to combine, then season with salt and pepper to taste.

2.In a 6-inch cast iron skillet, spread the ricotta mixture in an even layer. Top with shredded mozzarella and Parmesan. Place in oven and bake for 15 minutes.

3.Turn oven on high broil and cook an additional 5 minutes until golden brown on top. Sprinkle remaining rosemary on top and served with slices of toasted baguette.