

RICOTTA WITH DATE AND PECAN PESTO

ALON SHAYA

INGREDIENTS:

Crusty baguette or pita chips
2 cups lightly packed fresh parsley, chopped
1 cup chopped pecans, toasted
1/3 c finely grated Parmesan cheese
1 teaspoon kosher salt
4 dates, preferably Medjool, pitted and finely chopped
1 cup extra-virgin olive oil
2 tbs balsamic vinegar
1 lb ricotta

INSTRUCTION:

Cut the baguette on a bias into 1/2" slices, and arrange them on a baking sheet. Toast at 425 for 6-8 minutes, until they're browning along the edges. Remove, and cool.

Combine the parsley, pecans, Parmesan, 1/2 tsp salt and dates; then stir in the olive oil and vinegar.

Drain the ricotta of any excess water, and season with the remaining 1/2 tsp salt. Spread it into a rimmed serving dish, with a wide, shallow well in the center for the pesto.