

HERBED RICOTTA TART

(Cooking Light, June 2010)

1 (11-ounce) can refrigerated pizza crust dough (or homemade!)
cooking spray
2 cups thinly sliced green onions
1 1/3 cups part-skim ricotta cheese
1/2 cup thinly sliced fresh chives
2 Tbsp. minced fresh dill
1/2 tsp. salt
1/2 tsp. freshly ground black pepper
2 large eggs, lightly beaten
1 large egg white, lightly beaten (I just used a whole egg)
2 Tbsp. finely grated fresh Parmigiano-Reggiano cheese

Preheat oven to 375F.

Unroll dough, and press into bottom and up sides of a 9-inch round removeable-bottom tart pan coated with cooking spray.

Heat a medium nonstick skillet over medium heat. Coat pan with cooking spray. Add thinly sliced green onions to pan; cook 5 minutes, stirring occasionally. Combine cooked green onions, ricotta cheese, sliced fresh chives, minced fresh dill, salt, pepper, eggs and egg white. Pour onion mixture into prepared crust; sprinkle mixture with Parmigiano-Reggiano. Bake at 375F for 35 minutes or until center is set. Let stand 5 minutes. Cut into wedges.

Serves 6.

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