



Ricotta Bake

Ooey, gooey, and oh so satisfying! This Ricotta Bake is likely the closest you're going to get to a puree-friendly pizza! But since it's crustless, our post-bariatric friends and even our low-carb colleagues are more than welcome to enjoy it with us!

Ingredients:

- 8 ounces ricotta cheese
- ½ to 1 tsp minced garlic
- ½ cup grated parmesan cheese
- 1 large egg, beaten
- 1 tsp Italian seasoning
- salt & pepper
- ¾ cup marinara sauce
- ½ cup shredded mozzarella cheese

Directions:

- Preheat oven to 450°F.
- Mix ricotta cheese, parmesan, beaten egg, garlic, and seasonings together in a medium sized bowl.
- Place cheese mixture in an oven-proof dish.
- Pour marinara on top and top with mozzarella cheese.
- Bake it in the oven at 450° for about 20-25 minutes (best) or microwave it till hot and bubbly.
- Serve and enjoy!

“When you feel like quitting, remember why you started.”

