

- SKS -

Heirloom Tomatoes with Lemon Ricotta & Arugula

Source: Some Kitchen Stories, Serves 4

6 medium heirloom tomatoes
1 cup arugula
2/3 cup ricotta
1 tablespoon fresh lemon juice
1/4 tsp sea salt
fresh cracked pepper
olive oil

- ¹ Slice the heirloom tomatoes in thick slices and set aside.
- ² Dress the arugula with enough olive oil to lightly coat the leaves.
- ³ Mix ricotta, lemon juice, salt and pepper together in a small bowl.
- ⁴ To serve, layer ricotta and tomato slices on a plate and top with arugula. Serve with warm bread and extra salt and pepper if desired.