

# What Katie ate...

## RICOTTA FLATBREADS WITH JALAPEÑOS, AVOCADO + LIME

1 X 250g tub ricotta  
Juice + zest 1 large lime  
6-8 pickled jalapeños, finely chopped  
Handful fresh mint, finely chopped  
1/2 cup pine nuts, toasted  
6 small flatbreads or pita rounds  
2 large avocados, peeled and cubed  
6 - 12 anchovy fillets  
1 - 2 handfuls rocket  
Good quality extra virgin olive oil  
Maldon sea salt flakes  
Freshly ground black pepper  
Extra jalapeños, to serve  
Extra lime wedges, to serve

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**MAKES 8**

Add ricotta, lime zest and juice, chopped jalapeños, half the toasted pine nuts and mint to a bowl, mix well and season with salt and freshly ground black pepper to taste.

Add more lime juice if you think it needs it.

Toast flatbreads under a hot grill on both sides, until golden and crisp, allow to cool.

To assemble, spoon ricotta mixture evenly to each flatbread and spread out, top with cubed avocado, rocket, remaining pine nuts, extra jalapeños and finally top each piece with 1-2 anchovy fillets.

Just before serving drizzle with a little good quality extra virgin olive oil and a further squeeze of lime juice.