



Creamy “Ricotta” Dip

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup pine nuts, soaked overnight
2 tablespoons lemon juice
1 tablespoon water
1 scallion (green and white parts, remove and discard tip), minced
1-2 teaspoons fresh thyme
¼ teaspoon [celtic sea salt](#)

Instructions

1. Rinse pine nuts in cold water; then discard both soaking and rinsing water
2. Place pine nuts in a food processor, along with lemon juice and water
3. Process for 1-2 minutes, scraping down side of processor frequently, until smooth
4. Process in scallions, thyme and salt, until texture of ricotta
5. Remove from food processor to a serving dish
6. Serve with your favorite dipping veggies