



# Tofu Ricotta

Create a creamy dairy-free ricotta using tofu!



Yield: 1 ½ cups

## Steps:

### Ingredients:



2 lemons



1 (14 oz) package  
firm tofu, drained



2 Tbsp  
olive oil



1 tsp  
garlic powder



1 tsp dried  
oregano



1 tsp dried  
basil



2 tsp nutritional  
yeast (optional)



½ tsp salt



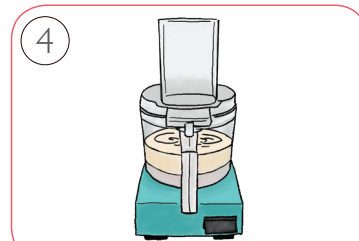
1 Juice lemons. Measure 3 Tbsp  
juice and add to food processor.



2 Add tofu and olive oil to  
food processor.



3 Add garlic powder, oregano,  
basil, nutritional yeast, and salt  
to food processor.



4 Process until smooth and  
creamy. Use in place of ricotta  
cheese. TASTE & SHARE!