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Cherries With Ricotta and Toasted Almonds

Prep Time: 3 mins

Cook Time: 2 mins

Total Time: 5 mins

Ingredients

- ❖ 3/4 cup(s) cherries, frozen tart, pitted (or frozen, pitted, sweet cherries)
- ❖ 2 tablespoon cheese, ricotta, part-skim
- ❖ 1 tablespoon nuts, almonds, toasted, slivered

Preparation

1. Heat cherries in the microwave on High until warm, 1 to 2 minutes.
2. Top the cherries with ricotta and almonds.

