

## **Charred Green Beans with Whipped Ricotta**

adapted from Bon Apetit

serves 4-6

### INGREDIENTS

- 1 1/2 pounds green beans, trimmed
- 2 cups whole-milk ricotta
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 3/4 teaspoon kosher salt, plus more
- 1 teaspoon finely grated lemon zest
- Freshly ground black pepper
- Lemon wedges (for serving)

Prepare a grill for medium-high heat (or heat a grill pan over medium-high). If using a grill, arrange green beans in a grill basket and place on hot grill. Cover and grill, turning once halfway through, until beans are lightly charred and crisp-tender, about 8 minutes. If using a grill pan, cook green beans directly on pan, tossing occasionally, until lightly charred, about 10 minutes.

Meanwhile, using an electric mixer on medium-high speed, whip ricotta, 3 Tbsp. oil, and 3/4 tsp. salt in a large bowl until smooth and fluffy, about 2 minutes