

Herbed Cottage Cheese

Measuring spoonsTask 1: Prepare the ingredients Wash and finely chop the herbs. Zest and juice the lemon.Mixing bowlTask 2: Combine and serveKitchen spoonBlend cottage cheese, lemon zest and juice, and water in a blender, scraping down sides occasionally, until very smooth, about 2 minutes. Stir in parsley, chives, salt, and pepper. Chill spread, covered, for flavours to develop.
Knife and cutting boardWash and finely chop the herbs. Zest and juice the lemon.Mixing bowlTask 2 : Combine and serveKitchen spoonBlend cottage cheese, lemon zest and juice, and water in a blender, scraping down sides occasionally, until very smooth, about 2 minutes. Stir in parsley, chives, salt, and pepper.
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Ingredients Serve with light toasted bread and pickles.
1 cup cottage cheese Note: feel free to add any other tasty herbs you find in the garden, like mind or lemon thyme!
zest and juice of 1/2 lemon
1 tbsp water
3 tbsp flat-leaf parsley
3 tbsp chives
1/4 tsp salt
1/4 tsp black pepper



Source: http://www.jamieoliver.com