

Cheese, Ham and Chive Waffles

Yield: 4 servings, 8 waffles

2 cups flour
1 teaspoon salt
1 1/2 tablespoons baking powder
3 large eggs
1 cup [Ricotta](#) cheese
1 cup milk, or half-and-half
1/2 cup butter, melted
Zest of 1/2 orange
1 cup shredded [sharp cheddar](#) cheese
1 cup diced smoked ham
1/4 cup chopped chives
Maple syrup or orange marmalade, for serving

In a large bowl, whisk together the flour, salt and baking powder. In a separate medium bowl, combine the eggs, Ricotta, milk butter and orange zest. Gently stir the egg mixture into the flour mixture, then fold in the shredded cheese, ham and chives.

Pour about 1/2 cup batter per waffle into a preheated nonstick waffle iron. Bake for 3 minutes or until golden brown. Repeat with remaining batter. Serve warm with orange marmalade or maple syrup.

Source: [Sargento Cheese](#)